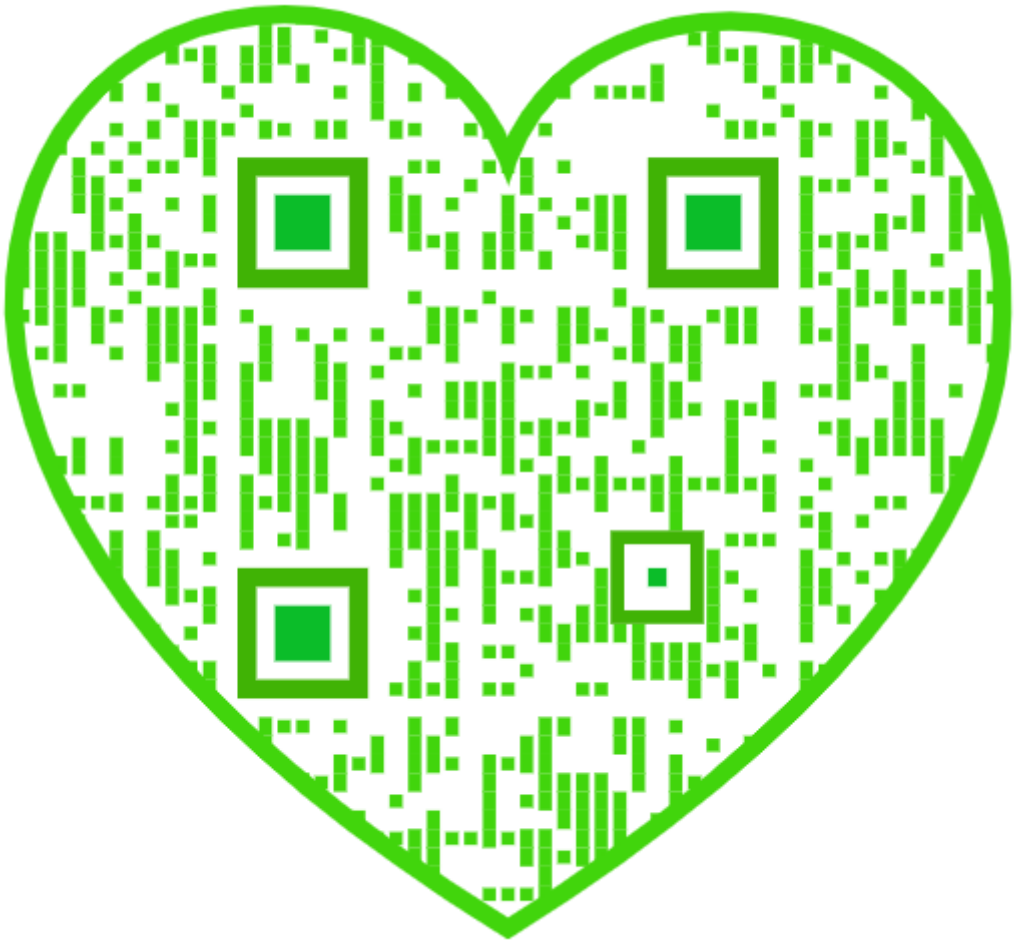
# COOKERY

# EXPERIENCE

BY SARAH PAUL



ALBERT R. MANN LIBRARY
Cornell University

Gift of
Thomas Bass

From *Home Bakings*, by Edna Evans
San Francisco, 1912.

The original of this book is in
the Cornell University Library.

There are no known copyright restrictions in
the United States on the use of the text.

http://www.archive.org/details/cu31924085806994

# COOKERY FROM EXPERIENCE.

A

PRACTICAL GUIDE FOR HOUSEKEEPERS IN THE PREPARATION

OF

# EVERY DAY MEALS.

CONTAINING

MORE THAN ONE THOUSAND DOMESTIC RECEIPTS, MOSTLY TESTED BY PERSONAL EXPERIENCE;

WITH

SUGGESTIONS FOR MEALS, LISTS OF MEATS AND VEGETABLES IN SEASON, ETC.

BY

MRS. SARA T. PAUL.

"The turnpike road to people's hearts I find
Is through their mouths, or I mistake mankind."
—PETER PINDAR.

PHILADELPHIA:
PORTER AND COATES.

MAIN
SPEC
COLL
TK
715
P324
C6
1875

Entered according to Act of Congress, in the year 1875, by
PORTER & COATES,
in the Office of the Librarian of Congress, at Washington.

# CONTENTS.


| | PAGE |
|---|---|
| Introduction | 5 |
| Utensils to be used in the Kitchen | 6 |
| Soups | 7 |
| Fish | 19 |
| Meats | 29 |
| Remarks on Roasting, Boiling, &c. | 29 |
| Beef | 30 |
| Mutton | 44 |
| Lamb | 49 |
| Pork | 52 |
| Veal | 59 |
| Poultry and Game | 71 |
| Shell Fish | 91 |
| Salads | 103 |
| Croquettes, Omelettes, &c. | 107 |
| Sauces | 117 |
| Vegetables | 125 |
| Bread, Cakes, &c. | 145 |
| Pastry, Puddings, &c. | 167 |
| Cake | 219 |
| Icings, &c. | 257 |
| Fruits for Winter Dessert | 262 |
| Beverages for the Table | 263 |

PAGE

PRESERVING AND CANNING FRUITS . . . . . 267

PICKLES . . . . . 287

FOOD FOR INVALIDS AND SICK . . . . . 297

MISCELLANEOUS RECEIPTS . . . . . 305

List for the Inexperienced of the Proper Accompaniments for Meats, &c., for Family Dinners . . 311

Breakfast Relishes . . . . . 312

Tea or Supper Relishes . . . . . 313

WEIGHTS AND MEASURES . . . . . 314

BILL OF FARE FOR EACH SEASON IN THE YEAR FOR A FAMILY OF FIVE OR SIX PERSONS . . . . . 315

Spring . . . . . 315

Summer . . . . . 316

Autumn . . . . . 316

Winter . . . . . 317

BILL OF FARE FOR A DINNER FOR FOURTEEN PERSONS . 318

# INTRODUCTION.

In presenting to my friends and the public, another addition to the already copious literature of Cooking, I would say that most of the Recipes given in this work are new to the general public; they have never appeared in print before, and are the accumulated experience of nearly thirty years' attention to the subject.

Every Recipe given has been carefully tested by either myself or my friends; it has been my aim to give only those that are reliable and practical, and I have made the instructions so explicit that the most inexperienced housekeeper may undertake the preparation of her own dishes, or give intelligent instructions to her servants, with the certainty of attaining a happy result.

To those friends whose valuable contributions have rendered the preparation of this work a pleasant summer pastime, I take this opportunity of returning my sincere thanks; and if my

labors are the means of smoothing the rough places in housekeeping to any of them, I shall feel amply repaid for the work.

I have been particularly requested to designate my own Recipes, and those I have been in the habit of using constantly; I have marked these with a star (*); but I would say that those that are not so marked are, I consider, equally as good.

S. T. P.

---

## COOKING UTENSILS NECESSARY IN A KITCHEN.

Every kitchen should be provided with a fish-kettle, a soup-boiler, a ham or turkey boiler, dripping-pans of all sizes, from one large enough for a large turkey or young pig, to the little one for a pair of pigeons or other small birds; three French metal or porcelain-lined saucepans, the largest one holding a quart, and the smallest half a pint; an oval braising or stewing kettle lined with tin or porcelain, with a close-fitting lid, and large enough to hold a leg of mutton or a pair of fowls, and those of a smaller size at least six in number, all with close-fitting lids, for vegetables, stews and gravies; a porcelain-lined preserving kettle, large enough to hold eight pounds of fruit with the sugar; a smaller size for stewing cranberries, peaches, or other fruit; an oyster broiler; a beef-steak broiler, and one kept purposely for broiling fish; a farina boiler, for custards, milk, &c.; six pie-plates made of tin, or, what is better, of iron, and if you intend to have chowder, or any kind of pot-pie an old-fashioned iron pot, with close-fitting lid.

# COOKERY FROM EXPERIENCE.

## SOUPS.

### * Oyster Soup.

For one hundred oysters boil three pints of milk and set aside; put the oysters over the fire half an hour before dinner, with a quarter of a pound of butter, half a teaspoonful of salt, a small saltspoonful of pepper; simmer them until the oysters show their beards, then add the boiled milk; bring it to a boil; have ready four hard-boiled eggs chopped fine, three crackers rolled, and one head of celery chopped small; put these into the tureen; when the soup boils, pour it over them and serve.

### * Oyster Soup, No. 2.

Strain the juice from one hundred oysters, put it over the fire with half a teaspoonful of salt; when the scum rises, strain the juice through a clean cloth or fine sieve; boil three pints of milk, add the oysters and juice, and six ounces of butter rubbed to a paste with a heaping tablespoonful of flour; bring all to a boil, season with pepper and, if needed, a little more salt, and serve.

### * Clam Soup.

Wash the clam shells very clean, put them in a dripping-pan and set them in a hot oven for five minutes, or until the shells open; take them from their shells, saving all the juice; if the clams are large, chop them; if the little soft-shell clams, they must be left whole. Boil three pints of milk, add the juice, a blade of mace, a little black pepper, a hard-boiled egg chopped fine, a teaspoonful of chopped parsley, two rolled crackers, and a quarter of a pound of butter mixed with a teaspoonful of flour; put in the clams, give all a boil up and serve. This is for fifty large or one hundred small clams.

### * Mock Turtle Soup.

Procure a fine large calf's head and a set of feet, cleanse the head thoroughly, tie the brains up in a clean cloth, and put all together in a soup-kettle, with five quarts of cold water and a tablespoonful of salt; bring to a boil and skim well, then set aside to simmer slowly for three hours; the brains will be done in an hour and must be taken out and set aside; when you can twist out the bones, remove the kettle from the fire and strain through a cullender; put the broth back into the soup-pot; take out all the bones from the meat, cut it in small pieces, reserve a cup full of it and set aside; season the remainder with half a teaspoonful of black pepper, a teaspoonful of sweet marjoram, the same of summer savory, an onion chopped, a teaspoonful of powdered cloves and two blades of mace; stir all well together and put it into the broth; add a bunch of parsley and thyme, cover closely and simmer for an hour and a half; then strain and set away until next day. Next morning prepare force-meat balls as follows: Chop very fine a pound of lean, uncooked veal and a quarter of a pound of fresh beef suet, stir them together, add a small teacup of the brains, and the same of fine bread crumbs, season with half a teaspoon of salt, a saltspoon of black pepper, half a saltspoon of grated nutmeg, a piece of onion the size of half a nutmeg, chopped very fine, and a teaspoonful of chopped parsley; mix all well together; beat

up two eggs, stir them in; flour your hands, and make into little balls half the size of a walnut, and brown them in butter and lard or sweet dripping to float and cover them; drain them on a sieve or clean cloth, and keep them hot until ready to turn out the soup. Take all the fat from the top of the soup, put it over the fire and let it come to a boil, put in the cup of meat you reserved, thicken with a tablespoonful of browned flour mixed in cold water; boil five minutes longer, then add half a tumbler of good Sherry or Madeira wine; put the force-meat balls in the tureen with two slices of lemon, pour the soup over and serve.

### * A plain Calf's-head Soup.

After the head is thoroughly cleaned, put it over the fire with four quarts of cold water, season with cayenne and black pepper, add ten whole cloves, the same of allspice, a small piece of onion, a bunch of parsley and one of sweet basil; bring it to a boil, skim well and set aside to simmer four hours; then strain it through a cullender, return it to the soup-kettle, thicken it with two teaspoonsful of sea-moss farina mixed in cold water to a paste, give it a boil up, add a tablespoonful of browning, a wine-glass of walnut catsup; cut a lemon in slices and lay them in the tureen, pour over them a teacup of Port or Sherry wine, pour the soup over them and serve.

### * Calf's-head Soup.

After thoroughly cleansing the head, put it in a soup-kettle with a knuckle of veal which has been cut into several pieces, season with pepper and salt, four whole cloves and a blade of mace; pour over all four quarts of cold water, bring to a boil, skim well and set aside to simmer, closely covered, for four or five hours; boil two eggs fifteen minutes, lay them in cold water for five minutes, then chop them and put them in the tureen in which you will serve the soup, with four or five slices of lemon; strain the soup, add a tablespoonful of browning and two glasses of Madeira or Sherry wine, and serve.

These three soups, all prepared from calves' heads, are entirely different from each other.

### * Gumbo Soup.

Two pounds of beef cut small.
Half a peck of okras, washed and cut in slices.
Three onions cut in rings.
Two carrots grated.
Six tomatoes cut small.
Five cloves; salt and pepper; a bunch of chopped parsley.
Five quarts of cold water.
Bring to a boil, skim off all the fat and set aside to simmer slowly four hours, keeping it closely covered.

### * Gumbo Soup, No. 2.

Two pounds of the neck of mutton.
A quarter of a peck of tomatoes, peeled and cut small.
A quart of okras in slices.
A few Lima beans.
Two ears of sugar corn (the corn cut off).
A small onion.
A bunch of parsley and thyme, and pepper and salt to taste.
Four quarts of cold water.
Proceed as above.

### * Gumbo Soup, No. 3.

Procure a knuckle of veal weighing five or six pounds, cut it in small pieces and brown it in a soup-kettle, with two ounces of butter; when quite brown, add to it half a pound of lean ham, cut in small pieces; two large onions with three cloves stuck in each; two small red peppers, two grated carrots, two turnips cut in small pieces, a head of celery ditto, and salt to your taste. Pour over them a pint of cold water, let all come to a boil; stir them frequently when the vegetables begin to brown; add a quart of okras cut in slices, eight tomatoes peeled and sliced, and a gallon of cold water; bring to a boil, skim it well and set aside to simmer four hours, and serve.

### * Beef Soup.

Six pounds of shin of beef, cut into pieces; put it in a pan with three ounces of butter, brown over a good fire; take out the meat and put it in a soup-kettle, with four onions, four carrots and two heads of celery, all chopped fine; add a bunch of thyme, one of sweet marjoram, a few whole allspice, four whole cloves, two blades of mace, and salt and pepper to your taste; pour on all four quarts of cold water, bring to a boil, skim well; then set aside to simmer, closely covered, six or eight hours; then strain off and set away. Next day take all the fat from the top, and bring it to a boil half an hour before dinner; add to it a tablespoonful of browning and thicken with two teaspoons of sea-moss farina; boil three minutes and serve.

### * Amber Soup.

Put half a pound of ham at the bottom of a soup-kettle; on this put three pounds of lean beef and two of veal; cut in thin slices two large carrots, two heads of celery, two turnips and two onions; season with pepper (whole) and salt, a blade of mace and two cloves; cover the vessel closely and set it over a sharp fire; when the meat begins to stick turn it over; continue this until it begins to brown, then pour over a gallon of boiling water and set aside to simmer four hours; skim it frequently and keep it closely covered; when done, strain it through a sieve or fine cloth and set away until next day; take all the fat from the top and put it over the fire an hour before dinner; when it boils stir into it a quarter of a box of gelatine that has soaked for an hour in a teacup of cold water; give a boil up and serve.

### * Brown Soup of Chickens.

Cut up a pair of fowls as for stewing; season with pepper and salt and dust with flour; melt in a pan three ounces of butter, lay the chickens in and fry them brown; turn all into a soup-kettle, pour over them four quarts of cold water, add two carrots, two heads of celery, one onion and three large tomatoes, all cut fine (if in winter, half a can of tomatoes), three cloves

and a blade of mace; bring to a boil, skim well, set aside to simmer three hours; add a tablespoonful of browning, strain through a cullender and serve.

### * Vermicelli Soup.

Procure a shin of beef, cut in three or four pieces, wash it very clean and put it in a soup-kettle, with any trimmings you may have of meat or poultry, such as necks, gizzards, livers or feet; put on them a gallon of cold water, season with pepper and salt; add a large carrot grated, a head of celery, two turnips and two onions, a bunch of pot-herbs and half a can of tomatoes or three or four ripe tomatoes cut up; bring to a boil, skim well and then set aside to simmer for five hours, or more, if the meat is not boiled from the bones; then strain off and set away until next day; then take off all the fat and set it over the fire an hour before dinner; when it boils, add a quarter of a pound of either maccaroni or vermicelli, broken short; boil fifteen minutes after this is in it, and serve.

### * Mutton Soup.

Four pounds of neck of mutton; put it in a soup-kettle with three quarts of cold water, two turnips, four tomatoes and a large onion, salt and pepper, and two tablespoonsful of pearl barley; bring to a boil, skim off the fat and scum, and set aside to simmer slowly for three hours. Keep the vessel closely covered.

### * Knuckle of Veal Soup.

Cut half a pound of bacon into thin slices, and lay them on the bottom of a soup kettle; on these lay a knuckle of veal weighing four or five pounds, having first chopped the bone in three or four places; add two carrots, two turnips, and a head of celery, all cut in pieces; two large onions with three cloves stuck in each, a dozen black pepper corns, and a bunch each of thyme, parsley and sweet marjoram; pour over them four quarts of cold water, let it come to a boil, skim it, and set aside to simmer slowly, closely covered, for four hours; when done, strain through a cullender, thicken with a couple of table-

spoonsful of browned flour mixed in cold water, add a tablespoonful of Worcestershire sauce, and a wine glass of tomato catsup, boil up and serve.

### * Julienne Soup.

Procure five or six pounds of lean beef, season with salt only, and put it in a soup-kettle with five quarts of cold water, bring it to a boil, then set aside and simmer, closely covered for six or eight hours, or until the meat falls from the bones; strain it and set it aside until next day, when carefully remove all the fat from the top, add a pint of cold water, one carrot cut in small pieces, one turnip ditto, one potato sliced thin, two onions in rings, five tomatoes peeled and cut up, and half a teacup of barley; bring all to a hard boil, then simmer slowly, closely covered for three hours, season to the taste with pepper and salt, or leave out the barley and add one root of celery cut into very small pieces.

### * Pepper Pot.

Wash and scrape six or seven pounds of tripe, put it in a large kettle or pot, with a gallon of cold water, and boil it slowly for six or eight hours, or until a straw will run through it. In another vessel simmer slowly a knuckle of veal, with water to cover (put on it cold), until the meat separates from the bones; then strain and set aside the broth. When the tripe is done, take it out of the water and put it away until next day; pour the water it was boiled in, into a stone pot or pan, and mix with it the broth the veal was cooked in, and set aside until next day; then take all the fat from the top of the broth, and put it over the fire an hour before dinner; cut the tripe into pieces half an inch square and put it in the broth. Peel, wash and cut into dice the same size as the tripe three or four potatoes, and add them to the tripe, with a table-spoonful of sweet marjoram rubbed fine, a bunch of parsley and thyme, and pepper and salt to your taste; boil all together for fifteen or twenty minutes, have ready dumplings made with prepared flour, mixed with water and a little salt and a tablespoonful of lard; roll them out and cut the same

size as the tripe, dust them well with flour to prevent their sticking together, and put them in ten minutes before the soup is done boiling.

### * Mutton Broth.

A shoulder of mutton weighing four or five pounds, have the joints cracked, but do not cut it up; put it in a soup-kettle with two tablespoonsful of rice, and three potatoes, peeled, washed and cut up; season with pepper and salt, and cover with cold water; boil slowly for three hours, or until the meat is tender, but not broken. Take out the meat, but do not strain the broth. Serve that and the meat afterwards with drawn butter poured over it. Skim well when boiling.

### Ox-tail Soup.

Three tails make a tureen of soup. Have your butcher divide them at the joints, and let them soak in warm water whilst the vegetables are being prepared. Put them into a frying-pan with a little butter, a carrot cut in two or three pieces, a turnip the same, and three onions sliced; turn them about over a sharp fire until the meat is brown, throw in a teaspoonful of flour to absorb the butter, and turn all into a soup-kettle, with a head of celery cut in two or three pieces, a bunch of thyme and another of parsley, eight whole cloves, half a teaspoonful of allspice, the same of whole black pepper, and four quarts of cold water. Bring it to a boil, then set aside to simmer for three or four hours, skim it well and keep the vessel closely covered. When the meat will separate from the bones take it out of the soup, and cut it in small pieces, leaving out all the bones; strain the soup through a cullender, return the meat and soup to the kettle, make a paste of two tablespoonfuls of browned flour and a little cold water, stir it in the soup; boil up for five minutes, and add a tablespoonful of mushroom catsup, a glass of wine, and salt to your taste, and serve.

### * Black Bean Soup.

Put a quart of black Mexican beans in a soup-kettle, with four quarts of cold water, and any bones of cold roast beef or

mutton or poultry; bring to a boil, skim well, and simmer slowly for four or five hours, stirring frequently; take out the bones, and strain through a cullender; press the beans through with the back of a wooden spoon; this takes out the skins which are very tough; put the soup back in the kettle, season with pepper and salt; give a boil up, add a teacup of wine, and serve. Very fine.

### * Rabbit Soup.

Cut off the legs and shoulders, divide the body down the back, and then across, wash it in lukewarm water and wipe it dry; then put it in a frying-pan with a little butter or sweet drippings; fry it a nice brown; put it in your soup-kettle with a carrot grated, one onion sliced, four cloves, two blades of mace, two dozen peppercorns, a bunch of thyme and parsley, two thin slices of bacon, and three quarts of cold water. Bring all to a boil, then set aside to simmer for three hours, skim it well, and when the meat is tender take it out, cut off that from the back and upper part of the legs, cut it in small pieces and set it aside: take the rest of the meat from the bones and pound it in a mortar with an ounce of butter and two tablespoonfuls of flour moistened with a little soup; when well mixed stir it in the soup, and let it simmer fifteen minutes longer; then season with salt to your taste, strain through a sieve, put in the meat you cut in pieces and set aside, add a tablespoonful of tomato or mushroom catsup and a glass of wine, and serve.

### * Tomato Soup.

Wash a quarter of a peck of tomatoes, cut them in pieces and chop them fine in a wooden bowl; put them in your soup-kettle with a beef or mutton bone, or two pounds of lean meat of either kind, pepper and salt, and three quarts of cold water; bring to a boil, then simmer slowly for three hours; take out the bone or meat, and strain the broth through a fine sieve, pressing on the tomatoes lightly; return the liquor to the soup-kettle, mix a tablespoonful of flour with a little cold water, stir it in the soup, boil five minutes, and serve.

### Soup Maigre.

Peel and cut in small pieces four white potatoes, three turnips, three onions, and one carrot; put them in a stew-pan with a piece of butter the size of an egg, a quarter of a pound of lean ham, and a bunch of parsley; put them over a hot fire for ten minutes, stirring them often; then add two quarts of hot water, pepper and salt; boil until the vegetables will mash, then pass it through a cullender, pressing the vegetables through into the broth; put it into the stew-pan again; if not thick enough add a tablespoonful of flour, give a boil up and serve with sippets of toast or fried bread.

### *Green Pea Soup.

Shell half a peck of fresh green peas, wash the pods and put them in a soup-kettle with plenty of cold water; boil until very tender, then drain off the water, throw away the pods, and put the peas on to boil in the water you strained off; boil them three-quarters of an hour, or until they will mash with the back of a spoon; strain them through a cullender, throw them back into the kettle, reserving a teacupful, mash the remainder very fine with a potato masher, adding gradually the water they were boiled in, which should not be much more than a pint; add to this three pints of rich new milk, and the cup of peas you reserved; let it come to a boil, then stir in a quarter of a pound of butter in which you have rubbed two tablespoons of flour, add a tablespoonful of chopped parsley, season with pepper and salt, give a boil up, and serve.

### * Split Pea Soup.

Pick over and wash a quart of split peas, put them in a soup-kettle with three quarts of cold water, and the bones and trimmings of cold roast beef or mutton, two heads of celery washed and cut up, two onions peeled and sliced, and a bunch of parsley and thyme, with pepper and salt to your taste; bring all to a boil, and set aside to simmer slowly for four hours, stirring very often to prevent the peas from sticking and burning; when done take out the bones and the parsley and thyme, which should be

tied in a little bunch before they are put in the soup, and press the soup through a cullender with the back of a wooden spoon; put over the fire again, give a boil up, and serve with sippets of fried bread or toast.

This soup may be made with the little white winter beans instead of the split peas, and is almost as good.

### * Split Pea Soup, No. 2.

Put in a soup-kettle the bones from cold roast beef or mutton, with two quarts of cold water, a carrot cut in small pieces, an onion, and a head of celery cut small, with pepper and salt to your taste; cover closely and simmer for three hours. Put a pint of split peas in a stew-pan, with three pints of cold water, and boil slowly for two hours, stirring them frequently to prevent their burning. When the soup is done, take out the bones, leaving the vegetables in the broth; chop a bunch of parsley and add it, mash the peas through a cullender, add them to the broth, boil ten minutes and serve.

### Vegetable Soup.

Put in a gallon stew-pan three ounces of butter, set it over a slow fire; whilst it is melting, slice two large onions cut in thin pieces, one turnip, one carrot, and a head of celery; put them in the butter, and cover them closely until they are slightly browned, shaking frequently to prevent their burning. This will take about twenty-five minutes. Have ready a pint of beans or split peas which have been soaked in cold water all night, bring them to a boil in two quarts of water. When the vegetables are browned pour the boiling peas over them with the water they are in, add two more quarts of water, bring all to a boil, skim it well, add to it a slice of stale bread, a blade of mace, two dozen allspice, the same of peppercorns; cover it closely and let it simmer for three hours, strain and press through a cullender with a wooden spoon, return to the kettle, give a boil up and serve.

### Okra Soup.

Two pounds of beef boiled in two gallons of water, well skimmed while boiling; add four dozen okras sliced, one onion chopped fine, half a coffeecupful of Lima beans, one small green pepper, six tomatoes, one teaspoonful of salt; cover the pot and boil for four hours. Before serving, add two crabs that have been boiled and picked.

### * Nouilles for Soup.

Beat the yolks of two eggs, add a saltspoonful of salt, and flour to make a stiff dough; flour your paste-board, and roll out the dough as thin as paper, dust it well with flour, roll it up closely, and shave from the end as you would cabbage for cold-slaw, with a sharp knife dipped in flour, spread on your board with a little flour dusted over it, and let it lie for two hours or more; scatter it lightly into the boiling soup, and let it simmer ten minutes, and serve.

### * Dumplings for Pepper Pot.

Rub into a pint of prepared flour an even tablespoon of good lard, add a saltspoonful of salt, mix into a rather soft dough with cold water, flour your paste-board, and roll out about a quarter of an inch in thickness, cut in long strips half an inch wide, and these into squares, dusting them with flour as you proceed to prevent their sticking together, drop them in the boiling soup and cook them ten minutes.

# FISH.

### * To boil a Salmon.

A fish weighing seven or eight pounds will require an hour to cook; wash the fish well, lay it on a trivet in a fish-kettle, with plenty of cold water and a tablespoonful of salt; simmer it slowly to keep it from breaking; when done, lift it out on the trivet and set it to drain; then slip it off on to a hot fish-dish, and make a sauce of drawn butter, with chopped parsley, or, if you prefer it, egg-sauce; pour a few spoonsful over the fish and the remainder in a sauce-boat.

### * Rock Fish.

A rock fish weighing seven or eight pounds will require half an hour to boil; put it in cold water, with a teaspoonful of salt; lay it on a trivet in a fish-kettle, simmer slowly, and when the fish is done, lift it out on the trivet, set it to drain; serve on a hot dish, with egg-sauce—a little over the fish, the remainder in a sauce-boat; garnish the fish with sprigs of parsley.

### * Cod Fish.

A fresh cod requires about the same time to cook as a rock fish; proceed as above, always remembering to put the fish on in cold water, sufficient to cover it, and simmer slowly, or the fish will break to pieces; serve with egg or oyster sauce, and garnish with parsley.

### * Haddock.

A haddock of seven or eight pounds will require a little over half an hour to boil; lay it on a trivet in a fish-kettle and cover with cold water; throw in a tablespoonful of salt, and simmer slowly, and serve with egg-sauce, drawn butter with a little

chopped parsley in it, or oyster-sauce; garnish the dish with sprigs of parsley.

### * Baked Shad.

When a fish is to be baked, it should be emptied through the gills, and the head left on it. When this is done, wash the fish perfectly clean, and prepare a filling of finely-grated bread crumbs, sufficient to fill it; season them with pepper and salt, a small onion chopped fine, a tablespoonful of chopped parsley and half a teaspoonful of sweet marjoram. Melt a piece of butter the size of an egg, and pour over the crumbs, after they have been well mixed with the seasoning; stir together with a knife; beat up an egg and mix through it, and fill the fish; lay it on a trivet in a long dripping-pan, season it with pepper and salt and dust it lightly with flour, and set it in a rather quick oven; when it begins to brown, baste it with butter and hot water stirred together. A large shad will require an hour to bake. Make a sauce of half a small teacup of tomato or mushroom catsup, a glass of wine, the juice of a lemon and half a teacup of boiling water; thicken this with a teaspoonful of flour, mixed in a very little cold water; give a boil up. When you have dished the fish, if there is any drippings from it in the pan, add it to the sauce, pour over the fish and serve with sprigs of parsley for a garnish.

### * Sea Bass.

This fish is best fried. Select those of medium size, weighing about two pounds each. After scaling and emptying them, wash them well in cold water; score them across the back; season with pepper and salt, and dust them lightly with flour and lay them across a large pan, in which you have ready hot lard or drippings; fry them slowly, turning them when brown, and serve them with a garnish of parsley.

### Flounders.

Prepare as above; dip them in beaten egg; roll them in cracker dust, seasoned with pepper and salt, and fry them brown.

### * Frost Fish or Smelts.

These fish require no emptying. Wash them clean, wipe them dry, dip them in beaten egg, then in cracker dust, and fry them in boiling lard or beef drippings. Season the cracker with pepper and salt.

### * Sturgeon.

If this fish is prepared as it should be, it is very fine eating, although few people know it. Procure five or six pounds from the thick part of the fish, put it on to boil with plenty of water and two tablespoons of salt. As it boils, skim off all the fat; it will require two hours or more, and should be simmered slowly or it will break. When you can run a straw through it, remove it from the water and drain it. When this has been done, place it in a stone pot or tureen, season it very highly with cayenne pepper and salt, throw over it a dozen cloves and three blades of mace; mix together vinegar and water in the proportion of a bowl of water to every two of vinegar, stir into this three tablespoons of sifted sugar, cover the fish with this, set it away for twenty-four hours, keeping it closely covered, and it is ready for use. Cut off as much as you wish to go on the table, and serve in a flat dish with some of the liquor round it.

### * Roast Sturgeon.

Parboil the sturgeon until it begins to be a little tender, remove it from the water. Whilst it is draining and cooling, prepare the following dressing: Grate a pint of bread crumbs, season with pepper, salt, a small onion chopped, a teaspoon of sweet marjoram, the same of sweet basil, and a quarter of a pound of butter melted and poured over, mix all well together, make deep incisions through the fish, fill with the dressing, season the outside of the fish with pepper and salt, dust with a little flour, baste with butter and hot water, and bake three quarters of an hour in a hot oven.

### * Cat Fish.

Cut off their heads, strip off the skin, wash them very clean in cold water, wipe them dry, season them with pepper and salt, and dust them lightly with flour; put them in boiling lard or sweet beef drippings, and fry them brown.

### * Brook Trout.

After they have been emptied, wash them and wipe them dry, dip them in beaten yolk of egg, roll them in cracker dust seasoned with pepper and salt; have ready hot lard or drippings, and fry them brown.

### Lake Trout.

This fish may be boiled or broiled. If the latter, proceed the same as with broiled shad. To boil it, lay it in a fish-kettle with boiling water to cover it, add a tablespoonful of salt, and a wineglass of vinegar; a fish of four or five pounds will require twenty minutes. Serve with egg-sauce, or drawn butter with chopped parsley. The remains of a boiled trout may be seasoned with cayenne pepper and salt, and covered with vinegar, and after standing a few hours, is a nice relish for tea, served cold.

### Pickled Salmon, Spiced.

Soak the fish all night in cold water to extract the salt. Next morning lay it in a fish-kettle with plenty of cold water, bring it to a boil, then simmer until tender; drain the water from it and lay it in a deep vessel or stone pot, which can be closely covered. Put over the fire a quart of vinegar in which you have put a teaspoonful of whole cloves, the same of allspice, the same of whole black pepper, and four blades of mace. Bring the vinegar to a boil; if very sharp, add a teacup of water, and pour it over the fish; if not enough to cover, add more vinegar, cover the vessel closely, and set away for twenty-four hours, when it is ready for use.

### * To broil a Shad.

Scale it; split it open on the back, keeping the knife close to the bone; wash it in several waters; wipe it dry, and broil it on a gridiron over a bright fire, turning it several times. A large shad will take fifteen or twenty minutes to cook. Serve it on a hot dish, with plenty of butter, pepper and salt.

### * Mackerel.

Fresh mackerel should be split and broiled the same as shad. Salt mackerel should be put in cold water and soaked for twenty-four hours before it is cooked; then take it from the water, scrape it over with a dull knife, wash in fresh water, wipe it dry, broil over hot coals, butter and serve on a hot dish.

### * Potted Herring.

Scale them, wash them in several waters, cut off the heads and fins, and lay them in a stone pot, with each layer seasoned with pepper, salt, whole cloves and allspice, until the vessel is full; pour over them cold vinegar to cover them, lay a plate over the top and set them in a moderate oven for five or six hours.

### * Stewed Eels.

Wash them clean; cut them in pieces two inches long; put them in a stew-pan, with cold water to cover them; stew them about fifteen minutes; then drain off the water, season them with pepper and salt, cover them with cream or rich milk, stir a tablespoonful of flour into butter the size of an egg, and add it with a teaspoonful of chopped parsley; boil up and serve.

### Fried Eels.

Prepare them as above; season with pepper and salt, and dust them slightly with flour, and fry in nice lard or drippings.

### Pickerel.

Pickerel, perch or any other small fish, are all prepared in the same manner. Clean and wash them; season with pepper and salt · dust with flour, and fry them in boiling lard or drippings.

### * Boiled Halibut.

A piece of halibut, weighing five or six pounds, will require about an hour to cook; put it in a fish-kettle, with sufficient cold water to cover it; add a tablespoonful of salt; simmer very slowly, and serve with oyster-sauce.

### * Fried Halibut.

Cut the fish in slices half an inch thick; dip the pieces in the yolk of egg; season some cracker dust, in a flat dish, with pepper and salt; roll the fish in this, and fry in hot lard or drippings.

### Broiled Halibut.

Cut the fish in slices as above, wash and wipe it dry, put it on the gridiron over the coals; when done, place it on a hot dish; put on it butter, pepper and salt, and serve.

### * Potted Shad.

After the shad has been cleaned, wash and wipe it dry, and cut it into six pieces across the back, making of each half of the fish three pieces; cover the bottom of an earthen crock or pan; season with pepper, salt, whole allspice, whole cloves, and two blades of mace to each layer; then on this put another layer of fish, seasoned as before, and so on until you have all the fish seasoned in layers; cover with vinegar, tie some brown or sugar-loaf paper tightly over the top, or it may be covered with a large plate; bake very slowly for four hours. This is a nice relish for tea, and is served cold.

### Stewed Fish.

Chop a bunch of parsley and an onion very fine; put this in a bowl full of tomato juice, with four cloves, four allspice, a

blade of mace and two chopped crackers; have the fish cleaned and well washed, lay it in a stew-pan, pour over it the prepared tomato juice, season with pepper and salt, and stew very slowly one hour; thicken with a little brown flour, add a glass of wine and serve.

### * Cod Fish (salt).

Put the fish in cold water and let it remain four or five hours, to extract the salt; change the water and wash the fish very clean; lay it in a fish-kettle with plenty of cold water, bring it to a boil, then set it back on the range or stove where it will keep at a boiling temperature without cooking; when perfectly tender, drain it, and prepare the sauce as follows: Put in a sauce-pan a quarter of a pound of butter, melt it over the fire, and stir in it a small tablespoonful of flour to a smooth paste, add a very little water, stir until it thickens, but do not allow it to boil, add to it a tablespoonful of chopped parsley, two hard-boiled eggs chopped fine, and a coffee-cup full of rich milk; give it one boil up, take the outside skin and the large bones from the fish, put it in a rather deep dish, pour the sauce over it, and serve.

### * Cod-fish Cakes.

Cut the fish into pieces the size of your hand as much as you need for the cakes, lay it the skin side uppermost in a pan of cold water, cover it closely and set it in the oven over night; in the morning pick it to pieces, taking out all the bones and skin, chop it very fine in a hard wooden bowl; to two cups of minced fish allow three of mashed potato, prepared as for the table, stir the fish and potato together with a fork; beat in a bowl the yolks of two eggs, stir in it two tablespoons of soft butter (warmed but not melted) to a smooth paste, add a little black pepper, beat the whites of the eggs to a stiff froth, and mix it with the yolks and butter; turn in the fish and potato, mix it well with a fork, flour your hands, and roll tablespoonsful into round balls, flatten them to half an inch thick, and fry them brown in hot lard. Serve on a shallow dish.

### * New Haven Cod-fish Cakes.

Put the fish to soak in cold water over night; in the morning pick the bones from the fish, take off all the skin, and chop the fish very fine; peel, boil and mash as for he table white potatoes; to one cup of the chopped fish, add two of the mashed potato; stir together with a fork, mould into balls, flatten them to half an inch in thickness, and fry them brown in sweet beef drippings or the fat of salt pork fried.

### * Chowder, No. 1.

Cut three quarters of a pound of the fat of pickled pork into thin slices, cut the slices into strips, cover the bottom of a pot with some of the strips, have ready cleaned and washed a cod-fish weighing five or six pounds, cut the fish in pieces, lay on the pork a layer of the fish, season with pepper and salt, and put over it a few slices of onion; cover this layer with buttered crackers; then proceed as before with a layer of pork, fish, seasoning and crackers, until you have used all your fish; cover the top with the buttered cracker, pour cold water on sufficient to cover the top, keep the vessel you cook it in covered closely, and stew gently for an hour. If you find it getting dry add a little water occasionally; this may be improved by adding a few raw oysters to each layer of fish; remove it from the pot with a flat skimmer. It may be set in a hot oven, closely covered, to cook.

### * Chowder, No. 2.

Cut into slices three-quarters of a pound of pickled pork, put them into the pot you will use for the chowder, fry them a light brown, taking care not to burn them; when the fat is all extracted, and the pork is brown, take out the slices, add a pint of water, or the same quantity of oyster juice or clam juice if you have it; slice some raw potatoes very thin; if your fish is a large one cut it in pieces two or three inches long; if a small fish, lay them in whole (without their heads); now place a layer of potatoes, then one of fish, on that a layer of soaked crackers, each one with a small piece of butter on it, season with pepper and salt,

and a few rings of sliced onion; place another layer of potato, fish, crackers and seasoning, until you have all the fish in, then pour over all the water and fried pork-fat, cover tightly and stew slowly for one hour, or set it in a hot oven for the same time.

### Clam Chowder.

Proceed exactly as above, leaving out the salt, as the clams are very salt in themselves, and putting clams in the place of the fish; if you have not juice enough to cover them, add water.

### * Turbot a la Creme.

Procure a haddock weighing about six pounds; after it has been cleaned and washed in several waters, put it over the fire in a fish-kettle with cold water and a tablespoonful of salt, simmer it slowly for half an hour; when the fish is done, remove it from the water, drain it, then skin it, and take out all the bones, picking the flakes of the fish apart; melt in a saucepan a quarter of a pound of fresh butter, stir into this a tablespoonful of flour; when there are no lumps add a pint of cream, stir it all the time until it thickens, but do not let it boil; butter a baking dish, season the fish with a little cayenne pepper, salt and a very little powdered mace, and put it in the dish; it should be a deep one; then pour the cream over it, and sprinkle a tablespoonful of grated cheese over the top, bake it half an hour in a quick oven; it should be a nice brown.

### * Smoked Salmon.

Pour boiling water over the fish, and let it stand until cold; then wash the fish and wipe it dry, put it on a gridiron over a bright fire, turn it frequently to prevent it being dry; when you are sure it is cooked through, serve it on a hot dish with plenty of butter over it. Or put the fish in cold water over night, wipe it dry, and proceed as above.

### Smoked Herring.

Scald them, pull off the skin, and broil a few minutes over hot coals, turning them once.

### Fricasseed Sturgeon.

Procure a slice of sturgeon nearly an inch in thickness, put it in a stew-pan with boiling water sufficient to cover it, and simmer until tender; then drain it and cut it in small pieces; melt in a sauce-pan butter the size of an egg, stir in it a teaspoonful of flour; add half a pint of cream, a heaping teaspoon of chopped parsley, pepper and salt; boil up and pour over the fish.

### Fried Clams.

Open and cut fine fifty sand clams, drain off the liquor; beat two eggs very light, and add them to the clams with a little chopped parsley, two spoonsful of milk, and pepper and salt to your taste; stir all well together, and dust in flour to make a thin batter; drop a tablespoonful at a time in boiling lard.

### * Anchovy Toast.

Cut slices of bread half an inch thick, toast them evenly brown, butter plentifully, and lay the anchovies on the slice, lay another slice over them, put them in the oven for five minutes, and serve.

# MEATS.

## Remarks on Roasting, Boiling, &c.

In roasting or baking, after the meats are properly prepared, everything depends upon having a clear fire and a clean range or stove. See that your ovens are free from ashes on top and under them, and that the fire is well raked and made up with fresh coal.

Meat and poultry, when roasting, should be basted with the drippings every fifteen or twenty minutes. If this is neglected, the outside will be hard and stringy, and difficult to carve without tearing the meat. All kinds of meat and poultry are better for being kept for several days before cooking; a leg of mutton may be hung in a cold dry place for a week in winter; beef is preferred by most persons a little rare—a leg of mutton the same; but the loin of mutton, pork, veal, poultry and birds, all require to be thoroughly cooked. Venison should be a little rare; all kinds of fish should be thoroughly cooked, as nothing is more unpalatable than underdone fish.

Meat for soup should always be put on the fire in cold water, brought gradually to the boil, then skimmed and cooked slowly as long as required, and the vessel kept covered closely. Joints or poultry for the table should be put in boiling water, and replenished with the same. Fish should be put over the fire in cold water, unless otherwise directed in the recipe for cooking it.

## BEEF.

For roasting, the second cut from the thinnest side of the ribs, or the sirloin, are the best pieces.

For broiling, sirloin or porter-house steaks, or steaks cut from the rump.

For à-la-mode, the tender side of the round.

For stewing, the round, rump, and the plate or brisket.

For soup, the shin or leg, edge-bone, shoulder or round.

For boiling, the round.

### * Roast Beef.

Season with pepper and salt, and dust with flour; put the beef in the dripping-pan, bone side down, if you are going to bake or roast it in the oven; put a small quantity of hot water in the pan, not enough to stew the meat, but simply to prevent the pan from burning. When the fat commences to drip from the meat, baste it. This should be done every twenty minutes. Allow the beef to be in the oven a quarter of an hour to every pound if you like it rare in the middle. When done, lift it out of the pan to a hot dish, dust flour in the drippings, set it on the top of the stove or range, add hot water, boil up, put a few spoonfuls over the top of the meat to give it a rich look, serve the rest in a gravy-boat. If the beef is very fat, pour off part of the drippings and set aside for frying, before you add the flour. If the gravy is not as brown as you wish, add a few spoonsful of browning, and use brown flour for the thickening.

### * Roast Beef with Yorkshire Pudding.

The ends of the long ribs is a nice piece for this purpose. If you procure this piece, four ribs will be sufficient. Season the meat with pepper and salt, put it in a dripping-pan, set it in the

oven, and when the fat has dripped out to cover well the bottom of the pan, pour a pudding round it, made as follows: Beat the yolks and whites separately of four eggs, then beat the two together, stir in five heaping tablespoons of flour and a little salt, add gradually to this a pint of milk, bake slowly for one hour; take up the meat, place it in the centre of a flat dish, cut the pudding in four pieces of equal size, that is across both ways, lay it round the meat to look as it did in the pan, make a gravy as for roast beef, and pour over the meat and serve.

### * Beef a-la-Mode.

Select a lean piece of the rump of the beef, weighing ten or twelve pounds, have the butcher trim it into a nice round shape, so that it will lie flat on the pan, cut a pound of fat pickled pork into strips half an inch square, draw them through the depth of the beef with a larding needle, or if you are not expert at this, you may cut incisions through the meat with a sharp and narrow-bladed knife, push the pork down into these until the pieces are only half an inch above the top of the beef. Mix together in a wooden bowl a teaspoonful of sweet marjoram, one of sweet basil, and one of thyme, all dried and rubbed fine; stir them all together, and add a teaspoonful of powdered cloves, one of black pepper, and one of salt, and half a teaspoonful of powdered mace. Mix all together, and rub the meat well with it, top, sides and bottom, chop a large onion, and a bunch of parsley, scatter them over the top of the meat, cover the bottom of a large stew-pan with thin slices of fat pork or bacon, lay the beef on them with the larded side uppermost. Mix together and pour over the meat four wine-glasses of good cooking wine, the same of tomato catsup, and half a pint of cold water; cover the vessel tightly, set it in a quick oven, and cook it four hours. When done, put the meat on a hot dish, thicken the gravy with a little browned flour, and pour over and serve.

### * Sirloin of Beef.

Six or eight pounds of this cut make a good roast, as there is very little waste in it. Remove the bone, or have your butcher do it, skewer the meat into the shape of a fillet, season with black pepper and salt, dust with flour, and proceed as with ribs, basting often, slice it horizontally; or you may season as for à-la-mode beef; skewer it round and cook the same way.

### * Stewed Beef.

A thick slice from the rump of beef weighing four or five pounds, brown it in a stew-pan, in nice drippings or butter, pour over it boiling water to cover it, add a carrot cut small, a couple of onions chopped, a bunch of parsley and thyme, and pepper and salt; stew gently for three or four hours. When perfectly tender, serve on a hot dish, thicken the gravy with a tablespoonful of browned flour, add two teaspoonsful of browning, and a wine-glass of tomato or mushroom catsup, boil up, and pour over the meat and serve.

### * Beefsteak Broiled.

Sirloin or porter-house steak is the best; after this the rump. Have your steak nearly or quite an inch in thickness; place it between the bars of your gridiron, having previously put a dish the size for it into the coolest oven, leaving the door open; put the steak over a clear fire of coals; turn it constantly; this keeps in the juice and prevents the hardening of the steak; broil each side about seven minutes or until a nice brown; slip it off on the dish; spread good sweet butter on it; then pepper and salt; turn it over and serve the other side with the same; wipe the edge of the dish with the corner of a clean kitchen towel, which has been wet, and send to table immediately. A steak is spoiled by keeping it standing; therefore it should be done the last thing.

### * Stew of Beef.

Take two and a half pounds of rump c. round of steak; cut it into pieces an inch square; put in a frying-pan some nice beef-drippings or a tablespoonful of butter and lard mixed; make it hot; put the beef in this with a little dust of flour; cook until beginning to be a nice brown; then cover with cold water; add pepper and salt. Stew this two hours, and when done very tender, add a wine-glass of tomato catsup, a little flour to thicken the gravy, and serve. This must be kept covered with water all the time it is cooking, by adding a little at a time as it boils away, and is a nice breakfast or supper relish or as an additional dish at dinner.

### * Beef Tongue Bouilli.

Procure a beef's tongue which has been pickled but not smoked; wash it very clean and put it in a vessel with cold water, let it come to a hard boil, then cook it more slowly until quite tender, which will be in about two hours, or a little more, if it is a large tongue. When done, take it out and drain it; have a smaller vessel, in which melt some beef-drippings; add a little water, lay the tongue in and simmer, turning often, until very soft; take out the tongue, lay it on a hot dish, and make a gravy as follows: chop rather small two pickled cucumbers and add them to the contents of the stew-pan, mix two teaspoonsful of browned flour in a little cold water to a smooth paste, stir it in; then add a wine-glass of tomato catsup, half an one of Worcestershire sauce and a glass of good cooking wine; boil up; pour over the tongue and serve. Skin the tongue before putting it in the drippings.

### * Brisket of Beef Bouilli.

Procure six or seven pounds (or less) of brisket, put it in a stew-pan and just cover it with cold water; when it simmers, skim it and add a bunch of parsley and one of thyme, a large onion sliced, a head of celery cut in small pieces, a dozen whole grains of allspice and the same of black pepper, a teaspoonful

of salt, three carrots peeled and cut in thick slices, two turnips, and four tomatoes peeled and cut in pieces, or half a can of tomatoes; simmer all very slowly for three hours. When the meat is tender, lay it on a dish, take out the stems of the parsley and thyme, thicken with browned flour and pour over the meat, and serve.

### * Bouilli of Beef.

Procure a thick piece of the round of beef, weighing nine or ten pounds; cut half a pound of fat pickled pork into thin slices, throw them into a stew-pan and turn them about until the fat is beginning to fry out of them; then lay the beef on them and brown it on both sides. When this is done, pour over all cold water to cover the meat; add eight or ten whole cloves; scrape, wash and cut in strips four carrots and add them with one large onion sliced and six tomatoes peeled and cut up; if winter, pour over a can of tomatoes. Cook slowly four or five hours; keep the vessel covered closely. When done, remove the meat, and thicken the gravy with browned flour, adding two teaspoonsful of burnt sugar; boil it up and pour over the beef.

### * Round of Beef Salted.

Put the beef into cold water; bring it to a boil; then set on one side, where it will simmer until done. A piece weighing ten pounds will require three or four hours. If you do not serve it until cold, let it remain in the water it was boiled in until it is perfectly cold; then drain it dry and set aside. If served hot, use tomato catsup as a sauce.

### * Beef's Liver Pickled.

Make a pickle to bear an egg, of only salt and water; put the liver in it, with a weight on it to keep it down; turn it once in the pickle. In ten days it will be ready to take out. Hang it up in a cool, dry place. In a few days you may use it. Cut very thin; melt a piece of butter in a pan; put the liver in and stir about until cooked; dust in a little flour; add milk or

cream ; give a boil up and serve. Cut the liver as thin as you cut dried beef for frizzling.

### * Ragout of Cold Beef.

Cut into thin slices, cold rare beef, season it with pepper and salt, and a little grated nutmeg; put the bones, cracked into rather small pieces, and all the skins and trimmings of the meat, into a stew-pan, and cover them with cold water and boil them an hour or two before you are ready to make the ragout; strain them in a cullender, return the broth to the stew-pan, add half a large onion chopped finely, a heaping tablespoonful of chopped parsley, half a teacup of tomato catsup, or a teacupful of canned tomato, and a blade of mace; simmer for ten minutes, then put in the meat, let all get boiling hot, by simmering for about ten minutes more; mix a tablespoonful of flour, with butter the size of an egg, and stir it in, give a boil up, add a tablespoonful of browning, and serve. A glass of wine and a tablespoonful of currant jelly may be added for those who like it.

### * Another.

Slice rare cold beef thinly, melt in a frying-pan butter the size of an egg, lay the meat in it, and brown slightly ; add to it a blade of mace, cayenne pepper and salt, a wine-glass of mushroom catsup, and a tablespoonful of browned flour; stir all together over the fire, and add half a pint of broth made as above from the bones and trimmings of the beef, simmer five minutes, add a glass of Port wine and a tablespoonful of browning, give a boil up, and serve.

### * Beef Hash.

Chop cold beef very fine, season it with pepper, salt and a little grated nutmeg, add an onion chopped very fine, and a heaping tablespoonful of chopped parsley; butter a baking-dish, put the meat in it and press it down closely, pour over it cold gravy or broth made as above with the bones and trimmings (about a teacup full), cover the top with fine bread-crumbs,

seasoned and covered with little pieces of butter, and bake a little over half an hour. Loosen it round the sides with a knife, and turn it upside down on a dish; it should be the shape of the pan and nicely browned.

### * Beef's Heart.

Lay the heart in cold water with a handful of salt for one hour, then wash it in fresh cold water, and wipe it dry; prepare a filling with a coffee-cup of finely grated bread-crumbs, season with pepper and salt, half a teaspoonful of sweet basil, the same of sweet marjoram, and the same of sage, all dried and powdered; add to this a small onion chopped very fine, and a teaspoonful of chopped parsley; melt a piece of butter the size of a small egg, and pour over the crumbs, mixing all thoroughly together with a knife, beat up an egg and stir in; cut with a sharp knife a deep incision through the middle of the heart, then another across the first, thus opening the whole centre of the heart; put the filling in it, pressing it down well through it, skewer it across to prevent the filling from falling out, season it outside with pepper and salt, dust it with flour, and set it in a hot oven in a small dripping-pan, baste it frequently with butter and water, and bake an hour, or longer if large; when the heart is done take it from the pan, and add to the drippings a glass of wine, one of tomato catsup, a little flour, and if too thick a very little boiling water, give a boil up, pour over the heart, and serve. Cut it in slices across the heart.

### * Spiced Beef.

Five or six pounds of the brisket of beef; take out the bones, wash the meat clean, wipe it dry, and sprinkle over it pepper and salt, a little powdered cloves and celery seed, roll it up very tight, tie it at both ends and in the middle, or skewer it very closely, and stew it slowly with water to cover it, four hours, keeping it closely covered; when done there should be very little gravy left; remove the meat, take off the strings or skewers;

thicken the gravy with a little browned flour, a wine-glass of tomato catsup, give a boil up, pour it over the meat, and serve.

### * Spiced Beef, No. 2.

Take eight pounds of thin flank of beef or brisket. If the latter, take out all the bone, flatten it with a chopper, and sprinkle over it a teaspoonful of sweet marjoram, one of powdered cloves and allspice mixed, half an one of powdered mace, a bunch of parsley minced fine, and a large onion chopped very fine, half a teaspoonful of black pepper, a teaspoonful of salt, and a little cayenne; roll the meat up tightly, tie it in a cloth at both ends and in the middle, put it in a pot of boiling water, and cook it slowly for four hours, or until perfectly tender. Take it out, put it between two dishes with a heavy weight on the top, and let it stand until next day, slice it thin, and garnish with sprigs of parsley. Take the cloth from the meat before you put it in press.

### Beef Hash Baked.

One pound of cold beef chopped very fine; season with pepper and salt, a small onion chopped fine, a teaspoonful of chopped parsley, a piece of butter the size of a walnut, and a little water. Stew all together for five minutes; stir in seven rolled crackers; pour all in a buttered dish and bake twenty minutes in a hot oven.

### * Stuffed Beefsteak.

Procure a steak cut from the rump or round of beef, weighing about two and a half pounds. Prepare a filling with a pint of grated bread crumbs, an onion chopped fine, a tablespoonful of chopped parsley, a teaspoonful of sweet marjoram, half an one of sweet basil, and pepper and salt to taste; melt a piece of butter the size of an egg, pour over, and mix all well together; spread this evenly over the steak, leaving an inch all around the edge; roll up as tightly as you can, secure firmly with skewers through the middle and at botl. ends; lay the steak in a stew-pan, cover it with boiling water, and stew it gently for an hour. Take it

out carefully; put a few pieces of butter over it; dust with pepper, salt and flour; lay it in another stew-pan; pour the broth it was cooked in around it, and bake until brown, basting it several times. When done, thicken the gravy with browned flour, give it a boil up, pour over the roll, and serve.

### * Beef Birds.

Cut slices half an inch thick from the rump or round of beef; divide them into pieces about four inches square; spread them with sausage meat, or force-meat, if you prefer it; roll up tightly, tie or skewer them, brown them in butter, cover with broth and stew until tender and nearly dry; thicken the gravy with a spoonful of browned flour; add a wine-glass of tomato or mushroom catsup, boil up, pour over and serve.

### * Smoked Tongue Boiled.

Lay the tongue in cold water all night; then put it in a vessel which will hold two gallons, cover it with cold water, bring it to a boil, and then set it where it will continue to boil gently for three hours; replenish the water from a kettle as fast as it boils away; try the tongue with a fork; if not perfectly soft, boil it longer. When thoroughly cooked, take it from the water, remove the skin, trim the smoked parts all off the root; have ready mashed potato; set the tongue upon the dish you serve it on, in the same position that it was in its *owner's* mouth; lay the potato all round it, press it against it, and smooth the sides up to the tongue. Do this as quickly as possible, so that all may be hot together, and serve.

### * Dried Beef Frizzled.

Shave the beef as thin as paper; melt in a frying-pan a piece of butter the size of a large egg; when hot, stir in the beef, and toss it about for a minute; have ready a teacup of cream or rich milk, with the yolk of an egg beaten in it and a saltspoonful of mixed mustard; dust the beef with flour, stir it about, then pour in the cream, shake it through the meat boil up and serve.

### * Dried Beef Frizzled in Cream, No. 2.

Chip the beef as thin as paper with a very sharp knife. Melt in a frying-pan butter the size of an egg, stir the beef about in it for two or three minutes, dust in a little flour, add half a tea-cup of rich cream, give a boil up, and serve in a covered dish.

### * Frizzled Beef, No. 3.

Chip the beef as above, melt in a frying-pan butter the size of an egg, stir in the beef, toss it about over a hot fire, add two tablespoonsful of hot water, boil up and serve. Cook the beef rather longer in this recipe than in the former one, with cream.

### * Rump Steak Stewed.

Put an ounce of butter into a stew-pan; when melted, lay in the steak, cook slowly five minutes; then turn over and cook five minutes more; boil a pint of button onions for half an hour; put the water they were boiled in over the steak; if there is not enough to cover it, add more; season with pepper and salt, and simmer gently an hour and a half. In another sauce-pan put two ounces of butter; when it is melted, stir in as much browned flour as will make a stiff paste; add to this a tablespoonful of Claret or Port wine, the same of mushroom catsup; add a little salt and pepper and the water the beef was stewed in; lay the beef in this; give a good boil for two or three minutes, and serve it with the onions round the steak and the gravy poured over. The onions must be kept hot by setting the vessel they were cooked in into another one of boiling water, closely covered.

### * Pressed Beef.

Procure about six or eight pounds of the brisket of beef; put it in pickle for two weeks, or get your butcher to put it in a sweet pickle for you; wash it clean, and put it in a vessel with cold water; bring it to a boil; then set it where it will simmer until tender. When you can run a straw through it, remove it from the fire, drain it, take out all the bones, roll it up tightly,

tie or skewer it to keep it in its place, put it on a plate or dish, put another one on top of it and place a heavy weight on it; let it stand until next day; cut in thin slices for supper or luncheon.

### *Beef's Kidneys Stewed.

Cut them in pieces half an inch square; remove all the fat and veins; wash them in two waters; put them in a stew-pan, with cold water to cover them; bring to a boil; then strain the water off and add boiling water to cover them; season with pepper and salt, and stew them until very tender; then add a bunch of parsley chopped fine, a tablespoonful of browned flour rubbed to a paste with cold water, and a piece of butter the size of an egg, boil up for a few minutes and serve. If you wish them for an early breakfast, they must be cooked the day before, and set away and finished in the morning, as they require two or three hours' stewing to make them tender.

### *Potted Beef.

Boil a shin of beef in sufficient water to cover it, until the meat drops from the bones, which will take five or six hours, skim out the meat, pick out all the bones and gristle, chop in a wooden bowl until it is a paste, moistening it as you chop it with some of the liquor it was boiled in; be careful to get the marrow out of the bones, and put with the meat; when it is chopped to a paste, season very highly with pepper, salt, a small teaspoonful of grated nutmeg, sweet marjoram, sweet basil, and a little powdered cloves; chop all together, then pack it closely into moulds by pressing down with a spoon; set in a cool place; when you wish to use it turn it out of the mould, and set on a dish to be sliced down like tongue. A very nice dish for lunch, tea or breakfast. You will need a pint or more of the liquor to moisten the meat as you chop it, but it must be added very gradually, so that you do not get it too thin; the remainder of the broth may be used as stock for soup.

### Stuffed Beef.

Ten or twelve pounds of the round of beef; remove the bone from the centre, prepare a dressing or filling as follows: One pint of bread crumbs, pepper and salt to taste, a teaspoonful of sweet marjoram, half an one of sweet basil, an onion chopped very fine, a little grated nutmeg (a saltspoonful), and a bunch of parsley chopped fine; melt three ounces of butter, pour over the crumbs after they are seasoned, stir it well together, break an egg in this and stir again; when thoroughly incorporated, fill up the hole you took the bone from, make incisions down through the beef around the centre, fill them with the remainder of the filling, cut slices of fat pork, cover the top of the meat with them, place in a stew-pan, and cover closely; pour around it a pint of boiling water, and cook slowly in a moderate oven for nearly four hours; baste it frequently, adding more water as it cooks away; when the meat is done thicken the gravy, and send to table in a sauce tureen or gravy-boat.

### * Fanny S.'s Savory Beef.

Three and a half pounds of lean uncooked beef, pound it and chop it as fine as possible, take out all the strings, and add to it six square soda crackers rolled as fine as the cracker dust, butter the size of an egg, warmed a little, but not melted, four tablespoonsful of sweet cream, three eggs broken over the meat, a whole nutmeg grated, four teaspoons of salt, two and a half of black pepper, and a tablespoonful of sweet marjoram; knead it well with your hands, make it in two rolls, about the size of a beef's tongue, press it very closely into the rolls, put them into a pan and bake them an hour and a half; baste them with butter and water. When one side is brown, turn them over. When cold, cut in thin slices for tea-table or luncheon.

### * A very good Pie of Cold Beef.

Slice cold roast beef; lay it in a sauce-pan, with the remains of cold gravy; season it with pepper and salt; add a small

onion chopped, a bunch of parsley chopped, and a half a salt-spoonful of grated nutmeg. Give all a boil up. If not enough gravy, add a piece of butter rubbed to a paste with two tea-spoons of brown flour, and a cup of boiling water. Give all one boil up, and set aside whilst you make a good plain pie-crust; line a deep dish with the crust, pour in the meat and gravy, trim the edge of the crust, close to the dish, place a cover on it of crust rolled a little thicker than for the lining, in which you have made several incisions, and bake in a quick oven three-quarters of an hour. Wet the edge of the under crust with cold water before you put on the cover.

### * Corned Beef.

All corned beef requires to be boiled slowly. Put it on in cold water; allow about twenty-five minutes for every pound of beef, and serve with boiled or fried parsnips, stewed cabbage or boiled turnips either sliced or mashed.

### * Pickle for Corning Beef.

Three gallons of water, six and three-quarter pounds of fine salt, three ounces of saltpetre, one ounce of pearlash, two and a half pounds of white sugar, and a pint of molasses. This is sufficient for fifty pounds of meat. When all dissolved, lay in the beef. It will be ready for use in twelve or fourteen days, and can remain in the pickle five or six weeks without injury.

### * Beef Steak Pudding.

Take about three pounds and a half of rump steak, beat it with a chopper, and cut it in pieces half the size of your hand, peel, wash and cut in slices half an inch thick about eight white potatoes, butter a large pudding mould, and line it with crust made as for apple dumplings; put in a layer of the meat, season with pepper, salt, and a little grated nutmeg, and scatter over it a little very finely chopped onion; then put on this a layer of the sliced potato, on this another layer of meat seasoned as before, then another of potato, and so on until all are in; mix in a bowl two wine-glasses of mushroom catsup, and the same

of veal or beef broth, pour over, roll out a cover, and put it on closely, wetting the edge of the under crust and pressing the top on it to make it stick, and tie it up closely in a thick pudding cloth; have ready a large pot of boiling water, put it in, and boil it for two hours and a half; when done take off the cloth, turn it upside down on a dish, and remove the mould.

### * Beef's Kidneys, No. 2.

Cut them into small pieces, and wash them in two or three waters; put in a stew-pan a piece of butter the size of an egg, and a tablespoonful of flour; put in the kidneys, and stir about until brown, then add pepper and salt, and a pint of boiling water (for two kidneys), cover closely and simmer slowly for five hours; then add a little chopped parsley, a tablespoonful of browning, boil up and serve.

### * Meat Balls of Beef, Mutton or Veal.

Two cups of cold roast meat chopped very fine, leaving out all the fat, brown skin and gristle, three-quarters of a cup of very finely-grated bread crumbs, a quarter of a pound of fat pickled pork chopped very fine, a teacup of cold boiled potato also chopped fine, one tablespoonful of butter warmed but not melted, two of tomato catsup, a teaspoonful of sweet marjoram, half an one of sweet basil, a piece of onion the size of a nutmeg, chopped finely, pepper and salt, and one egg. Stir the meat, potato, pork, crumbs, and seasoning all together, mix the butter with the yolk of the egg, then beat the white of the egg light, add it to the butter and yolk, and mix all together; make the meat into balls, flatten them half an inch in thickness, and brown in hot sweet beef drippings, or nice lard, or half butter and half lard.

### * Stewed Tripe.

Boil the tripe the day before it is wanted until a straw will run through it; next day cut it in pieces half the size of an oyster, and put it in a stew-pan with a pint of milk; rub a quarter of a pound of butter to a paste with a heaping table

spoonful of flour; when the milk boils, stir in the butter and flour, add salt and pepper to your taste, a blade of mace broken up, and half a teaspoonful of whole allspice; boil up, and serve.

## * MUTTON.

For soup, the shoulder, neck or leg.

For roasting, the hind-quarter or leg, the loin or breast.

For boiling, the leg.

For broiling, chops cut from the loin, or the breast, and steaks cut from the leg.

For stewing, chops from the fore-quarter, the neck or leg.

### * Leg of Mutton Boiled.

Wash the leg clean, put it in a vessel holding sufficient boiling water to cover it, add a tablespoonful of salt; it will require a quarter of an hour for every pound of meat; serve with caper-sauce, drawn butter with chopped parsley, or with egg-sauce. A leg of mutton is much finer if hung for several days, or a week, if the weather permits, before it is cooked.

### * Leg of Mutton Stewed.

Wash the leg clean, cover the bottom of a long and narrow stew-pan with slices of salt pork, bacon or fat ham (uncooked), lay the leg on these, cover it completely over with slices of the same, which may be skewered to keep them in their place, have some trimmings of uncooked veal, three carrots, scraped and cut in slices half an inch thick, three onions sliced, a bunch of parsley and the same of thyme (not chopped), lay these around the leg, season all with pepper and a very little salt, as the bacon will give it a salt taste, pour cold water sufficient to come to the top of the leg but not over it, cover very closely and set it in the oven, which should be moderately hot, remove the cover occasionally and baste the leg, cook slowly four hours; take out the leg, lay it on a hot dish, thicken the gravy with browned flour, give it a boil up, add half a teacup of tomato catsup, give it another boil, pour over the leg and serve.

### * Leg of Mutton Roasted.

Wash and wipe the leg, lay it in a dripping-pan, season with pepper and salt and dust with flour, put a teacupful of water in the pan, and roast two hours in a hot oven ; take out the leg, thicken the gravy with browned flour, add boiling water, boil up, put a few spoonsful over the meat and serve the remainder in a sauce-boat. Currant jelly should always accompany roast mutton. Baste the leg frequently whilst roasting.

### * Leg of Mutton Stuffed.

Wash and wipe the mutton, grate a pint of bread crumbs, season with salt and pepper, a teaspoonful of sweet marjoram, two teaspoonsful of sage, and half an one of sweet basil (all dried and rubbed fine), chop a medium-sized onion, and put it over the fire in a small sauce-pan with butter the size of a large egg, stew for five minutes, pour over the bread crumbs and stir in thoroughly ; with a sharp knife make a deep incision on the long side of the leg parallel with the bone, push the dressing in making it go all through the length of the leg, skewer it at the opening where you stuffed it, season the leg with pepper and salt, dust it with flour, and roast two hours in a hot oven, keeping a little water in the pan to baste it with, which should be done every fifteen or twenty minutes, thicken the gravy with browned flour, put a few spoonsful over the meat when you place it on the dish, and serve the remainder in a gravy-boat. To be eaten with currant jully.

### * Mutton Venison.

Cut thin slices from a leg which has been hung for several days, season with cayenne pepper and salt, melt a quarter of a pound of butter in a frying-pan, lay in the slices, add two blades of mace, turn them once, dust in a very little flour, and stir in half a teacup of currant jelly ; stir this about until the jelly is entirely melted, add a glass of wine, boil up and serve. A few minutes is sufficient to cook it.

### * Mutton-Chops Stewed.

Put the chops in a stew-pan, with pepper and salt, and a small onion; cover them with cold water, and set them over a slow fire, and stew until tender; when half done, add a gill of tomato catsup. They will require about an hour; thicken the gravy with browned flour, and pour over the meat.

### * Irish Stew.

Four pounds of meat from the neck or loin of mutton; peel, wash and cut in half ten or twelve white potatoes, six onions peeled and sliced; put a layer of meat cut in chops at the bottom of your stew-pan, then a layer of onions, then one of potatoes; season with pepper and salt and a little chopped parsley; then another layer of meat, onions and potatoes, seasoned as before, until all are in; pour over all a pint of good broth, with a gill of mushroom or tomato catsup; cover closely and simmer for one hour, slowly.

### * Mutton Curry.

Lay a breast of mutton in a stew-pan, put on it two quarts of water, and simmer it slowly for an hour and a half; cut in slices a large onion and brown it nicely in a small frying-pan with a little butter; add to it a heaping tablespoonful of curry powder and a little salt; take the meat from the broth, and stir in the curry; put the meat back into it, and simmer slowly for an hour longer; then lay it on a hot dish and pour the gravy over it; if it is not thick enough, add a little browned flour, give a boil up and pour over the meat.

### * Leg of Mutton Boned.

With a sharp knife make an incision close to the bone, at the knuckle; keep the knife as near the bone as possible until you have loosened all around the knuckle; then divide the joint and draw the bone out; next cut around the blade-bone at the other end of the leg, loosen it with both knife and fingers, and proceed slowly all along the leg-bone until you can draw it out; then make a force-meat as follows: Chop very fine a pound of

lean and juicy veal, the same of pickled pork, grate a cupful of bread-crumbs; mix all together, season with pepper and salt, two teaspoonsful of sage rubbed fine, two of summer savory ditto, and one of sweet basil; mix all well together; beat the yolks of three eggs, and add them, with a gill of mushroom or tomato catsup; fill the leg where you extracted the bone, pack it in as tightly as possible, season the leg with pepper and salt, dust it with flour, put it in a dripping-pan, with a teacup of boiling water around it; roast it in a moderate oven two and a half hours, basting often; thicken the gravy with browned flour, put a few spoonsful on the meat, the remainder in a gravy-boat.

### * Mutton Haricot.

Take about four pounds of the neck, breast or loin of mutton; cut it in chops about three inches square; put into a stew-pan three ounces of butter or good beef drippings. When hot, add a tablespoonful of browned flour, and the same of brown sugar; stir them all together; lay the meat evenly over the bottom of the pan and brown nicely on both sides; add pepper and salt to taste, and a little hot water, but not quite covering the meat; add three carrots, washed and scraped, and cut in pieces, about an inch long, two turnips ditto, and a bunch of parsley and thyme tied together; simmer slowly until the mutton is tender, which will be in about an hour; then add three potatoes, peeled, washed and cut in pieces. When the potatoes are done, if the gravy is not thick enough, add more browned flour, and serve all on a dish together, laying the pieces of meat around the dish with the vegetables in the centre. You may add an onion to this when you put in the carrots if you choose.

### Mutton Haricot, No. 2.

Four or five pounds of chops from the neck of mutton; season them with cayenne and black pepper, and salt; put them in a stew-pan, dredge them well with flour, and add to them three carrots cut in slices, a chopped onion, a tablespoonful of brown-

ing, and a little water; stew slowly three or four hours, then add half a pint of stewed tomatoes, stew five minutes more and serve

### * Mutton Chops.

These may be cut from the neck or loin. Trim off the fat, lay them on a board, and beat them once with the flat part of a cleaver or chopper; then place them on a gridiron over a quick fire; turn them often whilst broiling. When done, lay them on a hot dish, butter, pepper and salt each one separately, and serve very hot.

### * A Nice Way to Cook Mutton for Breakfast or Supper.

Cut thin slices from a leg of mutton which has been hanging for two or three days (if in winter), for two pounds put a piece of butter the size of a large egg into a frying-pan over the fire. When hot, lay in the slices, season with cayenne and black pepper, and salt, add two blades of mace, turn the mutton about until cooked, which will be in a few minutes; add a teaspoonful of browned flour, half a teacupful of tomato catsup, and a tablespoonful of hot water; give all a boil up and serve.

### * Mutton Stew.

Peel a quarter of a peck of tomatoes; cut out the green hearts, but do not squeeze out the juice; wash a quart of okras and slice them half an inch in thickness, four large cucumbers washed and cut in pieces, two onions peeled and cut in four, and four pounds of the neck of mutton, with the joints cracked; put all together in a stew-pan, without any water, the juice of the tomatoes being sufficient without any other moisture. Cook slowly three and a half or four hours. This is a fine stew.

### * Loin of Mutton.

Season with pepper and salt, dust with flour, and place in a dripping-pan, with a teacup of hot water; roast it two hours in

a hot oven, thicken the gravy with browned flour, and serve it separately; baste frequently whilst it is cooking; serve with currant jelly.

### * Mutton Birds.

Cut slices out of the leg half an inch thick; prepare a force-meat highly seasoned, spread it over each slice, fasten with skewers, brown nicely in hot drippings, cover with water, and stew slowly until tender all through; they will take nearly two hours; lay them on a hot dish, and stir in the gravy brown flour to thicken it; add two tablespoonsful of tomato catsup, give all a boil up, and pour over the meat.

### * Sheep's Kidneys.

Procure six or eight kidneys, take off the skin which covers them, wash them in clean cold water, cut them in slices the third of an inch in thickness; melt in a frying-pan two ounces of butter, put the kidneys in the butter, season them with pepper and salt, stir in half a teaspoonful of flour, mix all well together, stir and toss about until the kidneys are beginning to brown, add half a wine-glass of Sherry wine, and a gill of broth, simmer a few minutes, and pour on nicely browned and crisp toast. A few raw mushrooms, chopped and added to the butter before you put the kidneys in, are an improvement.

If you add mushrooms, simmer them (after washing them in cold water) in the butter fifteen minutes before you add the kidneys, and then simmer all together ten minutes longer.

## LAMB.

For roasting, the hind or fore-quarter.
For chops, the large end of the neck or the loin.
For frying, the liver in egg and cracker.
For stewing, the neck or the shoulder.

### * Hind-Quarter Roasted.

The hind-quarter of lamb is considered the best part; wash it clean, season with cayenne pepper and salt, and dust it with

flour; lay it in a dripping-pan with a cup full of hot water round it, roast slowly two hours; when done lay it on a hot dish, make a gravy with the drippings from the meat, a little browned flour, and boiling water, put a few spoonsful over the meat, and the rest in a gravy-boat; serve with mint sauce.

### * Fore-Quarter.

Season and roast the same as the hind-quarter; an hour and a half is sufficient to cook it; when you take it from the pan lay it on a hot dish; with a sharp knife lift the shoulder up from the bones by cutting round it, but do not cut it entirely loose; into this cavity put a piece of butter the size of an egg, the juice of a lemon, and a sprinkle of cayenne pepper; lay the shoulder back, and serve with a little of the juice over the top that ran from the meat; this is all the gravy you will need, and it is a very fine one.

### * Shoulder of Lamb Broiled.

Wash clean and wipe dry, put it on a gridiron over a clear fire, cover the top whilst it is broiling with an inverted dripping-pan, broil slowly first one side and then the other; when done lay it on a hot dish, butter and season both sides with cayenne pepper, and salt.

### * Leg of Lamb Stewed with Green Peas.

Wash and wipe the lamb dry, season with salt and pepper, and dust with flour; cover the bottom of a stew-pan with slices of bacon or salt pork, fry them until the fat is extracted, then take the crisp fat out, leaving in the clear grease, lay the leg in this, brown both sides and all around, then add enough cold water to nearly cover the lamb; simmer gently for three-quarters of an hour; have half a peck of young green peas ready shelled and washed, put them around the leg, keeping just enough water on them to simmer but not boil them, cook gently for half an hour or until the peas are thoroughly cooked but not broken, when done dust a very little flour in them, just enough to make

the gravy stick a little to the peas, or, as the French say, to mask them, and serve the leg on a hot meat-dish with the peas around it

### * Lamb Cutlets.

Take chops from the neck or loin, flatten them with a chopper, dip each one in beaten yolk of egg, then roll them in either very fine bread crumbs or cracker dust which has been seasoned with pepper and salt, and fry a nice brown in drippings or lard; make the fat boiling hot before you put the meat in it, garnish with parsley, and eat them with mushroom catsup or Worcestershire sauce.

### Lamb's Liver.

Cut it in slices half an inch in thickness, beat the yolks of two eggs, dip the slices of liver in the egg, cover them with cracker dust seasoned with pepper and salt, and fry them in hot drippings or half lard and half butter.

### * Neck or Shoulder of Lamb Stewed.

Brown the lamb in drippings, season with pepper and salt, pour over it two quarts of cold water, and stew slowly an hour and a half or until tender, letting the water gradually stew away, then add a wine-glass of tomato catsup and a teaspoonful of browning, thicken with browned flour, pour the gravy over the meat and serve.

### * Mutton or Lamb Cutlets.

Slices from the leg half an inch in thickness, broil them over a bright fire on a gridiron, turn them frequently: when done put them on a hot dish, season with pepper and salt, butter them plentifully and serve with current jelly.

### * To warm over Cold Mutton or Lamb.

Cut in thin slices, season with pepper and salt, lay the slices in a stew-pan with the remains of cold gravy, and two or three tablespoonsful of tomato catsup and simmer slowly until the meat is very hot. If you have no gravy left over, put the bones

and trimmings into a stew-pan, cover with cold water, and boil them for an hour before you are ready to warm the meat, then strain through a cullender, thicken with browned flour, add the catsup, and lay in the meat.

### * Lamb's Kidneys.

Cut the kidneys in small pieces; for six or eight kidneys, put in a stew-pan, butter the size of an egg, a wine-glass of water, a tablespoonful of flour, salt and pepper, a glass of wine, put the kidneys in the pan, stew them five minutes, and serve in a hot covered dish.

## PORK.

### * Leg of Pork Stuffed and Roasted.

Procure a leg of young pork weighing seven or eight pounds, wash it clean, score the skin across, so that it will all be marked out in slices; prepare a filling with a pint of fine bread-crumbs, seasoned with black pepper and salt, a tablespoonful of dried sage rubbed fine, two teaspoons of sweet marjoram, and one of sweet basil, an onion chopped fine, a bunch of parsley ditto, and a piece of butter the size of an egg melted and poured over, mix all well together, make an incision through the leg parallel with the bone, fill with the dressing, secure it with skewers, season the outside of the leg with pepper and salt, dust with flour, rub with fine sage, put it in a dripping-pan with a little hot water, roast two and a half hours, basting it frequently, when done, make a gravy with the drippings thickened with browned flour, add a little hot water, boil up, pour a little over the leg, serve the remainder in a sauce-boat. Serve with apple sauce.

### * Baked Ham.

Wash a smoked ham very clean, put it in a large kettle with cold water, boil slowly, according to weight, allowing fifteen minutes to every pound, take out the ham, remove the skin, trim off all the black and smoked parts, paint it all over with yolk of egg, sprinkle thickly with very fine bread crumbs, put it in

the oven in a dripping-pan, baste it two or three times with good cooking wine, and roast it nearly an hour, or until a fine brown all over, trim the knuckle with fringed writing paper and serve hot. If to be eaten cold, let the ham remain in the water it was boiled in until cold, then skin it and proceed as above.

### Roast Pig.

A pig to roast whole should be at least four weeks old. Cut it open lengthwise, take out the entrails, wash the pig very clean, and let it lie in salt and water for twenty minutes to draw out the blood; wash very clean the liver and heart, and put them in a small stew-pan, season with pepper and salt, add a large onion, cut in quarters, and cover with cold water; keep them boiling all the time you are preparing and roasting the pig. Make a filling of a quart of bread crumbs grated very fine, and seasoned with pepper and salt, three teaspoonsful of powdered sage leaves, two of sweet marjoram, a large onion chopped fine, a bunch of parsley ditto, and nearly a quarter of a pound of butter melted and poured over; stir all thoroughly together; take the pig from the salt and water, wash very clean in cold fresh water, wipe it dry inside and out, fill it with the dressing you have made, sew up the stomach, skewer the legs flat to the body, so that it will lie flat on them in the pan; season the outside of the pig with pepper and salt, and dust it with flour; set it in a dripping-pan with half a cup of hot water around it to keep it from burning, and roast it two hours and a half, basting it frequently with butter and hot water stirred together in a basin or bowl, which keep near you. When the heart and liver are perfectly tender, take them out with a skimmer, chop the heart and put it back, mash the liver with a heaping tablespoon of browned flour, moistening it with some of the gravy. When perfectly smooth, stir it in the saucepan with the heart, give a boil up, and after you have dished the pig, pour all into the dripping-pan, stir about and boil up again; serve in a gravy-boat.

When you carve the pig, cut off its head first and then split it down the back, and cut between the ribs to serve. Cut round

the legs and take them off as you would the second joint of a fowl. Serve with apple-sauce. Rub some powdered sage on the outside of the pig with the pepper and salt, when you put it in the oven to roast.

### * Pork Steaks or Chops.

Broil them on a gridiron over a clear fire. When done, put them on a hot dish, season with pepper and salt, and a very little powdered sage; butter them plentifully and serve; or you may fry them in sweet lard, using very little, and first rubbing them on both sides with powdered sage, and seasoning them with cayenne pepper and salt, and dusting them with flour. After you dish them, thicken the gravy, add a little hot water, give a boil up, and pour over them.

### * Spare Ribs.

Crack the bones through the middle, season with pepper and salt, rub with powdered sage, and roast in the oven about an hour; baste occasionally. Serve with apple-sauce.

### Sausage.

To ten pounds of pork add four ounces of salt, and two ounces black pepper, with a heaping tablespoonful of finely pulverized sage leaves.

### Sausage, No. 2.

To ten pounds of meat, three tablespoonfuls of salt, the same of powdered sage, one of black and one of red pepper.

### * Broiled Ham.

Cut slices half an inch thick, pare off the skin, trim off all the brown fat from the underside of the slices, lay them on a gridiron over a bright fire; when the fat is slightly brown turn over and cook the other side, a very few minutes will suffice; ham that is cooked too much becomes tough and dry, it should be juicy and tender; ham that is old and very salt should be stewed a few minutes before either broiling or frying; lay the

slices on the bottom of a frying-pan, cover with cold water, simmer for five minutes, pour off the water, wipe dry on a clean towel, and proceed as above. When the ham is done lay it on a hot dish, butter slightly, and serve.

### * Fried Ham and Eggs.

Cut slices half an inch thick, pare off the rind and trim off the smoked parts, lay them in the bottom of a clean dripping-pan; if the ham has any fat on it it will not be necessary to add any; fry until slightly brown on both sides, turning very often, lay the slices on a hot dish, break one egg at a time in the hot fat until your pan is full, fry slowly until the white is set, but not until the yolk is hard, separate them with a sharp knife, take them up with an egg-slice, and lay nicely on the slices of ham.

### * Stewed Ham.

Cut a thin slice of ham, divide it in narrow strips two inches long by cutting the slice in half lengthwise, and then across again into strips; pour boiling water on it, let it stand until cold, repeat this again, then drain off the water, put the ham into a frying-pan, stir it about until warm, add a bunch of chopped parsley, and a coffeecup of cream, stew five minutes, and serve.

### * Scrapple.

Procure a hog's head and two large livers; if you cannot get hog's livers, one beef's liver; after the head has been thoroughly cleansed, put it over the fire with a handful of salt and plenty of cold water, put the liver in another vessel also with cold water, boil the head until the meat drops from the bones, and the liver until you can run a straw through it; then chop the liver until as fine as powder, throwing away the water it was boiled in; remove all the bones from the head and chop that as for head cheese, put both head and liver back into the water the head was boiled in, having first strained it and put it back into the vessel it was boiled in (it will require a very large pot or kettle,)

season with almost or quite a pint of sage leaves rubbed fine, black pepper and salt to your taste, and you must season highly with both, as the meal which you add takes up a great deal of it; when the seasoning is well stirred in, thicken with Indian meal and wheat flour in the proportion of two measures of Indian to one of flour, keeping the contents of your pot boiling all the time; stir in with a long wooden or metal spoon; when as thick as mush set it off the fire, and dip out with a large dipper into the vessels you have prepared to hold it; when cold set away and it will be ready for use next day. You must be careful to keep stirring all the time you are adding the meal, or the scrapple will burn. Cut in slices half an inch thick, and fry a nice brown; measure the Indian meal and flour in a kitchen bowl.

### * Pig's Feet Stewed.

Boil the feet until very tender, but not until the bones come out, take them out and drain them, lay in the bottom of a stew-pan thin slices of bacon or ham, lay the feet on them, season with a blade of mace, a bunch of parsley cut rather fine, a small onion sliced, and black pepper, cover with broth or stock, cover them closely, and bake in an oven three-quarters of an hour, thicken the gravy and pour over them.

### Hog's Head Cheese.

Thoroughly clean the head, which must be split open, put it over the fire with plenty of cold water and a handful of salt, boil until the bones drop out, it will require five or six hours, or perhaps longer, as it depends on the size of the head; when done drain off the broth, take out every particle of bone, put the meat in a chopping-bowl, season with plenty of pepper, red and black, half a teacup of sweet marjoram, the same of summer savory, the same of sage, a teaspoonful of powdered allspice, two of cloves, a saltspoonful of powdered mace, chop altogether as fine as possible, add half a pint of the broth, and the same of sharp vinegar, pack in moulds, and when cold cut in thin slices.

### * Pork Tenderloins.

Prepare a filling as for a leg of pork; with a sharp, narrow-bladed knife, make an incision through the centre of the meat from one end to the other; the tenderloins should be cut in lengths of about a foot each; fill with the dressing, secure the ends with little skewers, to prevent the filling from coming out, rub the outsides with powdered sage, pepper and salt, dust with flour, lay them side by side in a dripping-pan, put a little hot water around them, and roast in a hot oven about three-quarters of an hour, thicken the gravy, pour over them when you serve them. Baste often, with butter and hot water. This dish is as fine in flavor as poultry.

### * Pig's Feet in Jelly.

Clean thoroughly two sets of pig's feet, put them over the fire in three quarts of cold water, boil them slowly four hours, or until the meat falls from the bones, strain through a cullender, return the broth to the pot and boil until reduced to a pint; take all the bones from the feet, and cut the meat in small pieces, but do not chop it; season it with black and cayenne pepper and salt, a teaspoonful of powdered allspice, half an one of powdered cloves, and a pinch of powdered mace; when the broth is reduced add to it half a pint of sharp vinegar, put in the meat, let it simmer two or three minutes, then pour into moulds; it will be ready for use next day—turn out and serve whole, or cut in thin slices before it goes to the table. If in a form it is a pretty dish to set on whole, to be cut at the table.

### * Baked Pork and Beans.

One quart of small white beans; two pounds of pickled pork; put the beans on the fire in three or four quarts of cold water, let them come nearly to a boil, set them off the fire and let them cool: when nearly cold strain off the water and replenish with the same quantity as at first, of cold water, when they come to a boil, have the pork well washed and put it in with the beans, and boil it for half or three-quarters of an hour then take out

the pork, score it across the top; when the beans are tender, strain them from the water, put the pork in a baking-dish, pour the beans round it; take about a pint of the water they were boiled in; stir in it two tablespoonsful of molasses, pour it over the beans, and bake an hour in a hot oven. If the water has much grease on it skim it off, before adding the molasses.

### * Pig's Feet Soused.

The feet must be singed with burning paper, as you would do a chicken; then scrape them clean, scald them, wash again in cold water, and put them on the fire in a stew-pan or pot, cover them with cold water, add a tablespoonful of salt, and boil them for three or four hours, or longer, if necessary, until the meat drops from the bones. When they are done, there should be very little water on them, as you must only keep enough on them to prevent their sticking to the bottom of the vessel and burning. When the feet are done, take them out with a perforated skimmer, lay them on a dish whilst you pick out the bones. When this is done, have ready a clean stone jar or pot, put in a layer of the meat, season with plenty of pepper and salt and a few slices of onion; then another layer of meat, pepper, salt and onion, until all is in the vessel; strain the broth they were boiled in, add to it as much good cider-vinegar as you have broth, and pour over the feet, covering them with it. Set aside to cool; then put them in a cold place, and they will be ready to use next day. Put the souse, when you are ready for it, into a dripping-pan; dust a little flour over it, and bake it an hour, more or less, according to the heat of the oven; it must be a nice brown.

### * Roast Chine of Pork.

Score the skin, rub the pork all over with pulverized sage, season with cayenne pepper and salt, and dust with flour; put it in a dripping-pan, with a little hot water, roast it in a hot oven, allowing about twenty minutes to a pound, or a little more, if the oven is not very hot. When done, serve on a hot dish

thicken the gravy with flour, give a boil up, add a little more water, and serve separately. Baste the pork often.

### * Frizzled Ham.

Shave uncooked ham as thin as paper, fat and lean together; put in a frying-pan over a quick fire; stir all the time until it begins to look brown and curl up; add two tablespoons of boiling water, give a boil up and serve.

### * Ham Sandwiches.

Cut slices of cold boiled or baked ham, chop very fine, fat and lean together; add mixed or French mustard to your taste, or in the proportion of a teaspoonful to a small bowl of chopped meat; chop this in well; cut thin slices of bread or rolls split in half, butter them, and with a broad-bladed knife spread a layer of the ham on a slice, and place over it another slice which has also been buttered. Or you may put very thin slices of cold ham, slightly spread with mustard, between the slices of bread and butter.

### * Leg of Pork Corned.

Take a leg of young pork, weighing five or six pounds; let it lie in pickle two weeks; take it out, wash very clean, put it over the fire in cold water, and boil it twenty minutes for every pound, and serve it with mashed turnips or parsnips. Very nice either hot or cold.

## VEAL.

For soup—the knuckle, feet, the head and the breast.

For roasting—the loin, the breast and the fillet.

For frying—cutlets from the leg, and the sweetbreads.

For stewing—the knuckle, the sinewy part of the leg and the sweetbreads.

For baking—the head.

### * To Roast a Loin of Veal.

Season with pepper, salt, and dust with flour; to be roasted slowly for two and a half hours in a dripping-pan, with a little

water under it. Baste it frequently; and when done, thicken the gravy with a little flour.

### * Fillet of Veal.

The fillet is the thick end of the leg; take the bone from the centre and prepare a filling as follows: Grate very fine a pint of bread crumbs, add to them black pepper, salt, a teaspoonful of sweet marjoram, half an one of sweet basil, half a small onion chopped very fine, a bunch of parsley ditto, a saltspoonful of grated nutmeg, the same of lemon-peel grated, and stir all well together; melt in a sauce-pan a piece of butter the size of an egg and pour over the crumbs, stirring it through until every crumb has its share; break an egg on this, and mix that in well; fill up the place you took the bone from; then with a sharp knife make deep incisions through the meat and around it, and fill them with the remainder of the dressing; season the meat on the outside with pepper and salt, dust it with flour, cover the top of it with a sheet of writing-paper well buttered; skewer the meat in a nice round shape; if necessary, tie it around the side with a broad tape; cover the bottom of the stew-pan with thin slices of pickled pork, lay the meat on them, pour around it half a pint of boiling water, cover closely and set in the oven; baste it occasionally, removing the paper to do so. and replacing it again; bake slowly three hours. As the water dries away, replenish it from a kettle of boiling water. When the fillet is done, remove the string and skewers, lay it on a hot dish, thicken the gravy with browned flour; if not enough, add water, pour a little over the meat, and serve the remainder in a sauce or gravy-boat.

### Baked Calf's Head.

When you purchase the head, get your butcher to split it open, take out the eyes, and chop the nose off; lay it in cold water with a handful of salt for half an hour, change the water, wash and cleanse the head thoroughly, take out the brains, remove all the skin and blood, and tie them up in a cloth,

and put them with the head in a large pot of boiling water, with a handful of salt; boil the head until you can twist the jaw-bone out of the meat, which will be in a little over two hours. The brains will be done in half an hour, and must be taken out. Then remove the head, take out all the bones, but keep it as nearly whole as you can; butter a deep baking-dish, lay the brains in the middle of it, spreading them a little, put the head on them, season it plentifully with powdered cloves, pepper and salt, stick pieces of butter rolled in flour wherever you find a crack or opening, dust with flour, mix in a bowl half a pint of good cooking wine, and the same of the broth the head was boiled in, and pour over the head; set it in a hot oven and bake it about three-quarters of an hour, or until it is very brown, basting it several times. You may add a little grated nutmeg over the meat with the other seasoning, but it must not predominate. It is nicer to be baked in a dish that you can send it to table in, though if you prefer it, you may remove it to a dish and serve. Be careful to retain the shape of the head as nearly as possible when you place it in the baking-dish.

### * Knuckle of Veal Stewed.

Cut it in four or five pieces, put it over the fire in a sauce-pan with just enough water to cover it, season with pepper and salt, stew until perfectly tender and the water reduced one-half; then add to it three ounces of butter rubbed to a paste, with a table-spoon heaping full of flour, a bunch of parsley chopped fine, and a coffeecup full of rich cream; give all one boil up and serve. This is as nice as chicken.

### * Veal Cutlets.

Have about two and a half pounds cut in slices half an inch thick, from the best and thick end of the leg of veal; cut the meat in pieces the size of a large oyster; beat the yolks of two eggs in a large bowl, put the pieces of veal all in the egg, stir it around until all the egg is taken up by the veal, then roll each piece in cracker dust which has been seasoned with pepper and

salt, and fry in butter and lard, or all lard if it is very nice. Serve the cutlets in a flat dish, thicken the remains of the lard in the pan with browned flour, add a little water, and serve in a gravy-boat.

### * Veal Pie.

For this purpose, the lower end of the neck, or chops cut from the loin or leg may be used; season the pieces of meat with pepper and salt, dust them with flour, have some butter and lard mixed, make it hot over the fire, lay in the meat, brown on both sides, add half a teacup of water, and let the meat simmer for fifteen or twenty minutes; take it out to cool; prepare a crust, line a deep dish (one that has a flat edge is the best), lay in the veal with strips of pickled pork over each layer, pour over the gravy; if not enough to cover the meat, add water, dust flour over each layer as you place them, cover with a crust, and bake three-quarters of an hour in a hot oven.

### * Calf's Head Scalloped.

Cleanse the head thoroughly, let it lie in cold water with a handful of salt to draw out the blood, then remove the brain, take out all the skins, wash very clean, and tie them up in a clean cloth, put them with the head into a pot of boiling water, with a tablespoonful of salt; boil the head two hours, the brains will be done in half an hour, when you must take them out; take the meat from the bones and cut it into small pieces but do not chop it, stir the brains through the meat, and season all together with pepper and salt to taste, a teaspoonful of sweet marjoram dried and rubbed fine, a bunch of parsley chopped, a piece of onion the size of a hickory-nut also chopped fine, a saltspoonful of grated nutmeg; stir these all well together in a large bowl; butter a baking-dish, using as much butter as you can, covering it well, put the meat in, cover the top with grated bread-crumbs, sprinkling a little pepper and salt over them; mix in a bowl half a tumbler of good cooking wine, and the same quantity of the broth the head was boiled in, put little pieces of butter over the top of the crumbs, pour over the wine and

broth, taking care to wet all the crumbs with it, and bake in quick oven about three-quarters of an hour. You may add two beaten eggs to the meat, and it will be improved by it.

### * Calf's Head Fricasseed.

Prepare and boil the head and brains as for scallop, take the bones all out, and cut the meat into pieces half the size of an egg; stir the brains through the meat, season with pepper and salt, a very little grate of nutmeg and a bunch of parsley chopped fine; put all in a stew-pan with a teacup of the broth the head was boiled in; let this heat but not boil, whilst it is warming; rub four ounces of butter to a paste ith a tablespoonful of flour, stir this through the meat, and add a coffeecup of cream or very rich milk, give all a boil up, and serve.

### * Blanquette of Veal.

Cut two thick slices from the best end of a leg of veal, they should be an inch in thickness; divide each slice into six or eight pieces, they should be about the size of a large oyster; season the meat with pepper and salt, and lay it in a stew-pan, with a very little water, not enough to cover the top of the meat, stew gently, turning often, until the meat is very tender, replenishing the water from a kettle as it cooks away, but never enough to cover the meat; when perfectly tender, add a bunch of parsley chopped, two blades of mace, and a piece of onion half the size of a small nutmeg, also chopped, stew again for three minutes; rub to a paste a piece of butter the size of an egg and a tablespoonful of flour, stir this in, and add a large coffeecup of cream; give one boil up, and serve.

### * Breast of Veal.

Season with pepper and salt and dust with flour, put it in a dripping-pan with a little water, and roast it, allowing twenty minutes to the pound; when done, make a gravy with the drippings which have run from the meat, with a little brown flour for thickening and half a teacup of hot water, and serve with a

few spoonsful of the gravy over the meat, the remainder in a sauce-boat. Some persons stuff this part of the veal; to do so, run a sharp knife horizontally between the meat and the bones, make a filling as for the fillet, push it in the place you have cut, skewer it in, and season and roast.

### * Calf's Liver with Cream.

Wash the liver whole, wipe it dry and cut it in slices half an inch thick, season with pepper and salt, and dust with flour; melt in a frying-pan a tablespoonful of butter or very nice drippings, lay in the slices and fry them a light brown; take the frying-pan from the fire and cut the liver into pieces half an inch square; stir into them a teaspoonful of flour and a coffee-cup of rich cream; put back on the fire, give one boil up, stirring all the time, and serve. A very nice relish for breakfast or supper.

### * Calf's Liver with Mushrooms.

Wash and wipe the liver, cut it in slices half an inch thick; season with pepper and salt and dust with flour, fry in a little butter a light brown, take out the liver with a perforated skimmer, and place it where it will keep warm, but not cook or dry; put in the frying-pan that you took the liver from, a half a tea-cup of boiling water, wash clean a quart of mushrooms, drain them and put them in the pan, and stew twenty minutes, or until tender; chop a bunch of parsley and add to them; give a boil up and then stir in the liver, thicken with a teaspoon of flour mixed into a paste, stew five minutes and serve. You may add a little cayenne pepper when you put the liver in the pan, and a little more salt, if needed.

### * Sweetbreads Larded.

Wash the sweetbreads and put them in a sauce-pan with boiling water; cook them fifteen minutes, or until they are white and firm; lay them on a dish to cool; cut strips of the fat of pickled pork a quarter of an inch square and about four inches long, draw these through the sweetbreads, leaving half an inch

outside at both ends; brown them in butter, turning them until a light brown on every side; if served with green peas, lay them round a dish and serve the peas in the centre.

### * Fried Sweetbreads, No. 1.

Lay them in cold water for an hour; put in a stew-pan a pint of water, a tablespoonful of vinegar, a few slices of onion, six peppercorns, two cloves, and a bunch of parsley and thyme; boil all together for three minutes, then put in the sweetbreads, boil them one minute; take them out, throw them into cold water for half an hour; lay them on a board, cover them with a plate, set a weight on them for a few minutes. For six sweetbreads put in a pan a quarter of a pound of butter, melt it with a heaping teaspoonful of flour, lay in the sweetbreads, cover them with a good broth, and simmer for fifteen or twenty minutes, or until the broth has stewed away somewhat; then add pepper and salt, a tablespoonful of browning, boil up and serve.

### * Fried Sweetbreads, No. 2.

Parboil the sweetbreads fifteen minutes, split each one horizontally in half, season them with pepper, salt and a tiny grate of nutmeg; melt in a frying-pan three ounces of butter, lay the sweetbreads in, fry a light brown; when done, thicken the butter with brown flour, add two teaspoons of burnt sugar and a little hot water; boil up, pour over the sweetbreads and serve.

### * Sweetbreads with Mushrooms.

Blanch the sweetbreads for fifteen minutes; for six large sweetbreads, chop half a can of mushrooms; chop the sweetbreads and mix with the mushrooms, throw in half a dozen mushrooms without chopping; put all in a stew-pan with pepper, salt, two tablespoonsful of hot water and three ounces of butter; simmer twenty minutes, then add half a teacup of cream or new milk, with two teaspoons of flour mixed in it; boil up and serve. This is a very fine dish.

### * Sweetbreads Stewed.

Wash the sweetbreads and blanch them in boiling water for a few minutes only, take them out and lay them in cold water for ten minutes; then put them in a sauce-pan with broth enough to cover them, stew until tender; add to them a piece of butter the size of an egg mixed to a paste with a tablespoonful of flour, a bunch of parsley chopped, and a large coffee-cup of cream; boil three minutes and serve.

### * Sweetbreads Broiled.

Wash them and blanch for five minutes in boiling water, lay them between the wires of an oyster-broiler, over a bright fire; turn them very often until a light brown, brush over them a little melted butter whenever you turn them; season them when done with black pepper, salt, and a small piece of butter to each sweetbread, and serve on a hot dish.

### * Knuckle of Veal Ragout.

Cut the meat all off the knuckle, slice it half an inch thick, pepper, salt and flour them, fry them a light brown in nice drippings; crack the bone and break it into several pieces, and put it with the trimmings into a stew-pan, with an onion, a head of celery, a bunch of parsley and thyme, and two blades of mace; pour cold water on them to cover, cover the pot closely and stew gently for two hours; then strain it, rub a piece of butter the size of an egg to a paste with a tablespoon of browned flour, stir it in, with a tablespoon of tomato catsup, a glass of wine and the juice of a lemon; lay in the meat, give all a boil up and serve.

### * Calf's Head Fried.

Prepare the head and brains as for scallop, put the head only in a pot of boiling water with a tablespoonful of salt; when the head has been boiling an hour and a half, put the brains in tied up in a cloth; continue to boil for another half hour, then take out the head, leaving the brains remaining in the broth, which continue to simmer; take the meat from the bones, and cut it

in pieces the size of a large oyster, but not cutting up the tongue, throw *it* back into the broth with the brains. Beat up the yolks of two eggs, dip the meat in the egg, and then cover with cracker dust which you have seasoned with pepper, salt, and a little grated nutmeg (*very* little), and fry a nice brown in hot drippings or half butter and half lard; when the meat has been browned on one side and turned, prepare the brains as follows: take them from the cloth, have ready two hard boiled eggs, chop them very fine, mash the brains in a bowl with a silver or wooden spoon, stir in the egg, beating it well together, season with pepper, salt and a little grated nutmeg; now take out the tongue, take off the skin, lay it on a small oval dish, dress the brains around it; by this time the meat will be done; serve it on a hot dish, and send all in together.

### Calf's Liver.

Wash the liver before you slice it, and wipe it dry; then cut it in slices half an inch thick, season them with pepper and salt, and dust them with flour; melt in a frying-pan a little good drippings or very nice lard, when hot lay in the slices, and fry very slowly until quite brown on both sides, take out the liver and lay the slices side by side on a hot dish; dust some flour into the frying-pan, shake it about until well mixed with the grease, add a little hot water, boil up and pour over the liver.

### *Baked Ham and Veal.

Chop finely two pounds of lean veal, the same of ham, keeping them separate, season the veal only with pepper and salt to your taste, then add half a saltspoon of grated nutmeg, the same of lemon-peel grated, a teaspoonful of chopped parsley, the same of sweet marjoram, melt a piece of butter the size of an egg, pour over and stir all thoroughly together; butter a large bowl, put in the bottom a layer of the veal, pressed closely, then a layer of ham, each about half an inch in thickness, then veal again, and ham, and so on until you have the bowl full; cover closely, and bake an hour and a quarter; when cold turn

out and cut thin slices; this is very nice as a relish for tea or for luncheon.

### Another Way.

Three pounds of veal, and two of lean fresh pork chopped finely, ten crackers rolled fine and sifted, a tablespoonful of chopped parsley, the same of thyme dried and rubbed or chopped when freshly gathered, and the same of summer savory; melt three ounces of butter and pour over, mix all well together, add salt and pepper to your taste, and a small onion chopped; beat six eggs, stir them through, and bake slowly an hour and a half; when cold, cut in thin slices, garnish with parsley, and use for lunch or tea. Bake in a large bowl, packed as closely as possible.

### * Bewitched Veal.

Three pounds of uncooked veal minced very fine, a quarter of a pound of salt pork or cold boiled ham ditto; roll very fine crackers to make a small teacupful, beat up three eggs and mix with the crackers, stir these all together, and add three teaspoons of salt, two of black pepper and one of sweet marjoram dried and rubbed fine; knead this all well together, butter large-sized bowls, press it down very tight in them, cover closely and bake, if in two, an hour and a half; to be cut in thin slices when cold. This is a very nice relish for tea or for picnics; to be eaten with walnut or tomato catsup or Worcestershire sauce.

### * Curry of Tripe.

Put in a stew-pan two ounces of butter, cut into it two large onions, and stir over the fire until brown, add to it a pint of broth, made from any bones you may have; mix to a smooth paste two tablespoonsful of curry powder, and stir it in the broth; have ready boiled two pounds of tripe, cut it in small pieces, stir it in the broth, and simmer slowly for an hour; if not thick enough add a little browned flour, give a boil up and serve with boiled rice.

### * Veal Curry.

Two pounds of meat from the leg or breast of veal; put it in a frying-pan with a little salt, and two ounces of butter, let it

brown slightly on both sides, cut into it a large onion, and add a tablespoonful of chopped parsley, and a pint of broth made by boiling the bones and trimmings of the veal in a little water an hour and a half before you put the veal on the fire; strain the broth over the veal; mix to a smooth paste a tablespoonful and a half of curry powder with a little cold water, add it to the broth, turn the meat about in it, until thoroughly mixed, and set it where it will simmer slowly for an hour and a half; add a little browned flour, give a boil up and serve with boiled rice. The veal for curry should be cut in slices half an inch thick and kept entire.

Two slices from the leg will weigh about two pounds.

### Breast of Veal Stuffed.

Take out all the bones, put them in a stew-pan with cold water and simmer them for a broth; make a filling of a quart of bread crumbs rubbed very fine, season with pepper and salt, a teaspoon heaping full of sweet marjoram, half an one of sweet basil, a small onion chopped fine, a tablespoonful of chopped parsley, half a saltspoon of grated lemon-peel, the same of nutmeg, a beaten egg, and a piece of butter the size of an egg, melted and poured over, mix all well together, spread over the veal, leaving an inch all round the outside, roll it tightly and secure it with strings or skewers, put it in a stew-pan, season with pepper and salt, pour around it the broth from the bones, set it in the oven covered closely, baste very frequently, stew until tender, thicken the gravy with browned flour, pour over and serve. This will require about an hour and a half to cook.

### * Leg of Veal Salted.

Prepare a pickle as for corned beef, lay the leg in for three weeks, then hang it in a dry place, and in a few days it will be ready for use: shave off very thin slices, melt a little butter in a frying-pan, put in the veal and stir it about until cooked, which will be in a few minutes, dust with flour, add half a tea-cup of cream, give a boil up, and serve; this is a very nice

relish for breakfast or tea in the country, where you cannot always procure a variety.

### * Veal and Ham Patties.

Prepare half a pound of half puff paste, roll it out a quarter of an inch in thickness, cut it into as many squares as you have patty-pans, cover them, trim round and lay in each a piece of bread an inch thick, and nearly as large round as the inside of your patty-pan, cover them with crust rolled the same thickness as that on the bottom, wet the edge of the under crust before you lay the lid on, press it around to make it stick, and bake fifteen minutes in a hot oven; then cut a round piece out of the lid, take out the bread, and fill them with the veal and ham prepared as follows: Chop half a pound of cold roast veal, half the quantity of cold boiled or raw ham, put it together into a stew-pan, with two ounces of butter, two teaspoonsful of flour, a gill of cream, half a gill of broth, a little grated nutmeg, pepper and a very little salt if needed, and a little chopped parsley, stew over the fire about six or eight minutes, stirring all the time; then fill the patties and serve.

### Veal and Ham Pie.

Take two pounds of veal cutlet, cut them in thin slices half the size of your hand, and one pound of either raw or cold boiled ham cut the same way, line a deep dish with the crust for meat pies, put in the bottom a layer of the veal, season with pepper and a very little salt, slice a hard-boiled egg and spread over, strew over the top little pieces of butter, dust with flour lightly, then put a layer of the ham, and on that a layer half an inch thick of veal force-meat, then another layer of the veal, seasoned as before, ham and force meat; pour over all a coffeecup full of broth made from the trimmings of the veal, or what is better, the same of cold veal gravy; cover with crust, ornament the centre with leaves cut out of the paste, and bake slowly nearly two hours: cover with thick paper when brown enough The ham for this pie should be cut very thin

# POULTRY AND GAME.

## * Roast Turkey.

Singe the turkey with burning paper, pick out all the pen-feathers, wash it clean and wipe it dry; then draw out the entrails, and wash the inside of the bird with several waters; prepare a filling as follows: bread-crumbs sufficient to fill it loosely (it should never be packed in any kind of poultry or birds), season with half a teaspoonful of sweet basil, one of sweet marjoram, an onion chopped very fine and stewed for five minutes in a quarter of a pound of butter, which pour over; pepper and salt, and if convenient two dozen oysters chopped fine, fill the bird with this, reserving a little to put in where the craw came from, put the ends of the legs through the opening you made when you drew it, letting the joint come just through the vent, turn the wings back and run a skewer across through them, securing it with a string, skewer the legs in the same way, season the outside of the turkey with pepper and salt, dust with flour, and place in a dripping-pan, pour round it a cup of water. If the turkey is a very large one it will require three hours, one of ten pounds will roast in two hours, and a small one in an hour and a half; baste it frequently. For the gravy, when you first draw the turkey, put the liver, gizzard, end of the wings, and a piece of the neck, and the heart into a stew-pan, with half a large onion cut in two, pepper and salt, cover with cold water and simmer for several hours; when perfectly tender, take out the liver and gizzard, chop the latter and put it back, rub the liver to a smooth paste with the yolk of a hard-boiled egg and a piece of butter as large as a walnut, moisten with some

of the broth, add a heaping tablespoon of flour, stir this into the sauce-pan, boil up once, when you dish the turkey, pour the contents of the sauce-pan into the dripping-pan, stir it round until brown, pour a few spoonsful over the turkey after you have removed the skewers and strings, and serve the rest in a gravy-boat.

### * Boiled Turkey.

Prepare the turkey as for roasting, make a filling of bread crumbs seasoned with pepper and salt, a teaspoonful of sweet marjoram, half an one of sweet basil, three ounces of melted butter, and twenty-five raw oysters chopped and poured in with a few spoonsful of their juice, mix thoroughly and fill the turkey but do not pack it, sew up the place you filled it through, truss the legs and wings as for roasting, and put it in a large meat-boiler, with a tablespoonful of salt, and cover with *boiling* water; keep a kettle of boiling water to replenish with, and allow fifteen minutes to every pound of turkey. If you put oysters in the filling serve with egg-sauce, as oyster-sauce destroys the taste of the seasoning, if you omit the oysters in the filling put a small chopped onion in the place of them, and serve with oyster-sauce.

### Ragout of Cold Roast Turkey.

Cut off the meat from the bones in as large slices as it will allow, and quite thin, put any cold gravy left from the roast, into a sauce-pan, if not enough to form the sauce, add butter rubbed to a paste with a tablespoonful of brown flour, half a pint of water, season the meat with pepper, salt, and half a saltspoon of powdered mace, or a blade of mace in the gravy, and two tablespoons of tomato catsup, or mushroom if preferred, put in the cold fowl, let it simmer gently for five minutes, then add a tablespoon of lemon juice and a glass of wine, boil up and serve.

### Another way.

Cut the meat from the bones as above, break up the bones, put them in a stew-pan, with cold water to cover them, boil them an hour, strain out the bones; season the meat with pep-

per, salt, a very little grated nutmeg and a teaspoonful of chopped parsley, add it to the broth, and when hot stir in a tablespoonful of flour and the yolk of an egg mixed in half a cup of rich cream, add a piece of butter the size of an egg, stir over the fire until it thickens, and serve; add any cold gravy you may have and leave out a little of the water. There should be very little broth.

### * Boned Turkey.

Singe the turkey, draw it, wash it clean, wipe dry, and lay it on a clean cloth; then with a sharp knife and your fingers take the bones from the legs and thighs, twisting and breaking the joints, the same with the wings, then slit the bird up the back from the neck to the rump, and with the knife and your fingers detach the meat from the bones, slowly and gradually, until you can draw out the whole carcass; chop very fine two pounds of lean ham, grate two quarts of stale bread crumbs, mix the ham well through them, and add an onion chopped very fine, a tablespoonful of chopped parsley, two teaspoonsful of sweet marjoram, one of sweet basil, half a saltspoonful of grated lemon-peel, the same of nutmeg, four hard-boiled eggs chopped fine, a small teaspoonful of black pepper, and six ounces of melted butter, mix all well together, fill the body of the bird and sew it up the back, make it as nearly as possible the shape it was before you boned it, the body must be stuffed very tightly to do this, then put some of the dressing in the legs and wings where you removed the bones, truss it and secure it with the skewers so that the filling will not fall out, season the outside of the bird, and roast it slowly a quarter of an hour for every pound, basting it frequently, and covering with buttered paper if getting too brown. Prepare a jelly as follows: have ready three or four quarts of stock, that from boiled chickens is the best, from which you have taken all the fat, bring it to a boil; whisk the whites and shells of two eggs in a basin with half a pint of cold water, stir this in the stock, bring it to a boil again, strain through a clean cloth, and add two boxes of Cox's gelatine that has been soaked in cold water to cover, for an hour, stir this in until

thoroughly dissolved, then lay the turkey breast down in a deep pan or mould, pour the jelly around and over it and set in a cool place for twenty-four hours, turn it out on a large dish, breast upwards, and garnish and serve.

### * Roast Chickens.

Prepare the chickens by singeing, drawing and washing very clean in several waters, grate a little over a pint of bread crumbs for each chicken, season with pepper and salt, a teaspoonful of sweet marjoram, and half a one of sweet basil, an onion chopped very fine, and a bunch of parsley the same; melt three ounces of butter, and pour over, mix thoroughly, beat an egg and mix it well through, fill the chickens, truss them the same as turkey, season with pepper and salt, and dust with flour, lay them across a dripping-pan, with a little water around them, roast in a hot oven, allowing an hour and a half if large, and less time if very young; baste them frequently; for the gravy, put in a stew-pan, the ends of the neck, the gizzards and hearts, an onion cut in half, pepper and salt, and cover with cold water, simmer for three hours at least; put them on the fire as soon as the poultry is drawn, and let them cook all the time the fowls are preparing; when done, chop the gizzards and put them back; rub the livers to a paste with the yolk of a hard-boiled egg and a heaping tablespoon of flour, moistening with the fat part of the broth the giblets were cooked in, or a little from the dripping-pan; stir to a smooth paste, and add it to the contents of the stew-pan; give a boil up, and when the chickens are dished, pour all in the dripping-pan, stir round, boil up and serve; put a few spoonsful over the fowls, the remainder in a gravy-boat.

### * Boiled Chickens.

Prepare and fill them the same as boiled turkey, and serve in the same way. If there are oysters in the filling, serve with drawn butter made with a little of the broth, butter the size of an egg and a tablespoonful of chopped parsley, and the same of flour. If you omit the oysters in the filling, serve with oyster sauce. Egg-sauce is also a nice accompaniment for boiled fowls

### * A Brown Fricassee of Chicken.

Singe, wash and draw the chickens, and carve them neatly into eleven pieces—the wings (2), the legs (4), the breast divided across the middle (2), the side-bones one, with the back (2), and the neck and ribs (1); wash very clean and lay in the bottom of a *frying-pan*, with a very little water around them, having first seasoned them with pepper and salt; simmer slowly for half an hour, turning them frequently, and keeping just enough water to them to prevent their burning; when nearly tender enough, allow the water to boil away until the pan is almost dry; then add a quarter of a pound of butter, and brown them in this. When every piece is a nice brown, stir in a tablespoonful of browned flour, mixed to a paste with cold milk; if too thick, add a little more milk and a tablespoonful of chopped parsley; boil up and serve.

### * White Fricassee.

Prepare and divide the chickens as for a brown fricassee, season with pepper and salt, and put them in a *stew-pan*, with cold water to cover them about an inch over the top; simmer or stew them gently until tender; if they are young chickens, an hour will be sufficient time to cook them; if older, they will take longer; as they get tender, allow the water to stew away until when done there should not be more than a teacupful left in the vessel; take out the pieces of chicken, lay them in a cullender to drain, setting it on a plate in the oven to keep hot, stir into the broth a tablespoonful of flour rubbed to a paste with butter the size of an egg, a bunch of parsley chopped, and a coffeecup of cream; give all a boil up, put the chicken in this, simmer five minutes, and serve the chicken on a hot dish, with the gravy poured over.

### * Chicken Pie.

Prepare the chickens, and divide them as for a fricassee; put the giblets in a sauce-pan with cold water and stew them until nearly done, then lay the chicken in with them, season with pepper and salt, and simmer for twenty minutes; take all out

with a perforated skimmer, lay on a dish to cool; make a gravy of the broth by adding a tablespoonful of flour mixed to a paste with a little cold water, the yolks of two hard-boiled eggs chopped, and a tablespoonful of chopped parsley: give a boil up and set aside; make a good crust, line a deep baking-dish with it, have half a pound of pickled pork washed and cut in strips half an inch square; place a layer of chicken and a few strips of pork, season with a little pepper and one grate of nutmeg, moisten with a few spoonsful of the gravy; then another layer of chicken and pork, seasoned as before, until all is in the dish; pour the remainder of the gravy over the chicken, scatter a few lumps of butter over the top, cover with crust, cut a few little incisions in the lid, and bake slowly nearly an hour.

### * Chicken Pot-pie.

Prepare the chicken as above, but do not cook it; make a crust of three pints of flour, cut through it with a knife a teacup of lard, add a teaspoon of salt and cold water enough to make a stiff dough, roll out twice, the last time not quite half an inch thick; butter the inside of a smooth round-bottomed pot, line it withcrust, lay on this a few strips of pickled pork, then a layer of chicken, and two potatoes which have been peeled, washed and cut in quarters; season with pepper, a little salt (as the pork is salt), and a dust of flour; then more pork, chicken, two more potatoes, and season as before. You may also add to each layer a few little squares of crust. Proceed in this way until the pot is full, pour over boiling water to cover, put a crust over all, cover closely and set in the oven; cook very slowly for an hour and a half; add water occasionally, if not covered. When you roll out the top crust, make several incisions across it, so that you can see how it is cooking, and add water, if necessary; when the pie is nearly done, take off the lid of the pot for a few minutes, that the crust may brown; take out the pie carefully with a skimmer, and lay neatly on a dish with the top crust over the chicken.

### * Braised Chicken.

Prepare the chicken and truss it as for boiling, but do not stuff it; lay slices of pickled pork or bacon on the bottom of a stew-pan, put the chicken on the bacon with the back down; scrape and wash a small carrot, cut it in thick slices; add an onion peeled and cut up, a head of celery the same, a bunch of thyme and parsley chopped; lay these around the chicken, season with pepper and salt, and add four or five cloves; pour over a quart of cold water; simmer slowly an hour, if the chicken is young, or until tender; take out the chicken, thicken with a little browned flour, give a boil up, pour over the fowl and serve

### * Broiled Chicken.

After the chickens have been drawn and well washed, split them through the back, flatten them with a cleaver or chopper, and lay them on a gridiron over a bright fire. They must be constantly watched and turned several times. When done, lay them on a hot dish, butter them well and dust with pepper and salt. Put the giblets in a stew-pan, with cold water, and pepper and salt; simmer several hours; when tender, chop the gizzard, rub the liver to a paste with a little butter and browned flour, stir in the gravy, give a boil up, and serve with the chicken.

### Pilau of Chicken.

Prepare a chicken and truss it as for boiling, but without filling; put it in a stew-pan, with sufficient boiling water to cover it; add two blades of mace, a dozen whole cloves, the same of allspice, same of peppercorns, same of cardamom seed, a small pinch of cinnamon and a teaspoon of salt; let all simmer slowly until the fowl is tender; take out the chicken, strain the broth and lay the chicken in again; pick and wash a teacup of rice, put it round the fowl, stew gently until tender, and serve. Place the chicken on a hot dish, the rice around it. You may make a broth with the giblets and any trimmings of veal, and stew the fowl in this, with the other ingredients, as above.

### * Chicken and Oysters.

A WESTERN RECIPE.

Prepare and divide a chicken as for a pie, stew it in enough water to cover it until tender, which, if a young chicken, will be in an hour; if old, much longer. Take out the chicken and drain it, keeping it hot; put in the liquor a quarter of a pound of butter, rubbed to a paste with a heaping tablespoonful of flour; season with salt and pepper; add two hard-boiled eggs chopped and a tablespoonful of chopped parsley; drain one hundred oysters, add them to the gravy; stew until the oysters are cooked, which will be in a few minutes, and pour over the chicken and serve. If the oysters are large, fifty are sufficient.

### * Chicken Curry.

Divide the chicken as for fricassee, put it in a stew-pan with a very little water; simmer, closely covered, twenty minutes; then take out the chicken, and in the broth, which should be very little, fry three thin slices of pork, with two onions sliced; then take out the pork, replace the chicken, add a little more water, if necessary; mix one and a half tablespoonsful of curry powder with a little cold water and a teaspoonful of flour; stir it in the chicken and stew until tender. Serve with boiled rice in a separate dish.

### * Fried Chicken.

Prepare the fowls as for a fricassee, dividing them into eleven pieces; put the giblets in a stew-pan, with cold water to cover them, and a little pepper and salt, and allow them to simmer for several hours for the gravy; dip each piece of chicken into beaten yolk of egg and roll in cracker dust or very fine bread crumbs (grated and sifted), and seasoned with pepper and salt, and fry each piece very brown in half butter and half lard or very nice beef drippings; when the chicken is done, serve on a hot dish; chop the giblets very fine and pour them, with the broth they were cooked in, into the dripping-pan you fried the

chicken in; thicken with a little flour, and serve separately in a gravy-boat.

### * Chicken Curry, No. 2.

Prepare and divide the fowls as above; put into a stew-pan butter the size of an egg, lay the pieces of fowl in this when you have made it hot, fry them a nice brown, pour over them broth to cover which you have prepared by stewing the giblets with a large onion or two small ones; simmer in this for twenty minutes; put in a bowl two tablespoons of curry powder, a teaspoonful of browned flour and a little salt, mixed to a smooth paste with a little cold water; add this to the chicken, shaking it well together until it boils; simmer gently for twenty minutes more, stirring and shaking to prevent it burning; then add two tablespoons of cream, take up the chicken, pour the gravy over, and serve with boiled rice in a separate dish.

### * Barbecued Chicken.

Prepare the chickens as for broiling, split them open on the back and flatten them with a cleaver, lay them in a dripping-pan, with the inside of the chickens next the pan; season with pepper and salt and put them in a hot oven; baste them occasionally with butter and water. They will take about three-quarters of an hour. When done, make a rich brown gravy, as for broiled chickens, pour it over them and serve.

### * Stewed Pigeons.

Cut a quarter of a pound of fat salt pork into strips, lay them in a stew-pan with the pigeons, their livers and gizzards; brown them in this; then add two or three small onions, a bunch of parsley and thyme tied together, three cloves, pepper to taste, and boiling water sufficient to stew them; cook until tender; thicken the gravy with browned flour, and pour over the pigeons when you serve them

### * Roast Pigeons.

When the pigeons are cleaned, drawn and washed, put the giblets over the fire in a stew-pan, with cold water, pepper and salt, and let them simmer several hours for the gravy; prepare a filling of bread crumbs, seasoned as for roast chickens, fill the birds and truss them, lay them in a dripping-pan, season them with pepper and salt and dust them with flour; put them in a hot oven, and when they begin to cook, baste them with butter and water; repeat this frequently, roast about half an hour; for the gravy, rub the livers to a paste with butter and browned flour, and stir them in the broth; turn all out into the dripping-pan, when you have dished the pigeons, give a boil up, pour a few spoonsful over the birds, the remainder in a gravy-boat.

### * Broiled Pigeons.

For this the squabs or young pigeons must be used. Clean and split them down the back and flatten them, broil them on a gridiron over a bright fire; when done lay them on a hot dish, season them with pepper and salt, butter them plentifully, and serve on nicely-brown toast, a slice under each bird.

### * Pigeon Pie.

Clean and cut each bird in four quarters, line a deep dish with a good crust, place a layer of thin slices of pickled pork at the bottom, on these put a layer of the birds, season with pepper and salt sprinkled over, butter the size of a walnut cut in little pieces and dust thickly with flour, place another layer of birds, and season as before; when all the pigeons are in, cover the top with thin slices of pork, pour over all a pint of broth, or if you have none, the same of water, and cover with crust, and bake an hour in a moderate oven; leave an opening cut each way on the middle of the top crust, and if the pie seems dry add more broth. When the pie is done, cover this with an ornament of crust which you have baked separately on a pie dish or tin.

### * Partridges.

These may be split and broiled, or stuffed and roasted—if the latter put the livers, gizzards and ends of the neck in a small stew-pan, with pepper and salt, pour over a little cold water, and simmer for an hour or two for the gravy; make a filling with bread crumbs, pepper and salt, a little sweet marjoram and half the quantity of sweet basil, some chopped parsley and melted butter, mix well, fill the birds loosely, tie them round with wrapping cord, and lay them side by side in a dripping-pan; season them with pepper and salt, dust lightly with flour, and roast them in a quick oven for about half an hour, basting with butter and water. When they are done lay them on a hot dish, chop the giblets, and put them with the broth they were boiled in (which should not be more than half a teacupful), into the pan, thicken with a little browned flour, give a boil up, add a glass of Port wine, and pour over the birds.

### * Salmi of Young Partridges.

Half roast five young partridges, cover them with paper whilst roasting; then cut up the birds as for serving, that is, separate the legs, wings and breast, take off all the skin, and put it with the necks, back and sidebones into a stew-pan, with a small onion, some strips of ham or fat pickled pork, a carrot cut in dice, three or four mushrooms, a bunch of parsley and thyme, two or three cloves, a dozen pepper corns, the same of allspice, and butter the size of an egg; fry them slightly and then add to them three wine-glasses of Madeira wine, and a teacup of good broth, and let them simmer closely covered for an hour and a half, then strain through a sieve, lay in the gravy the joints and breasts of the birds, put them into a farina-boiler, and stir occasionally until boiling hot; add to them a teaspoon heaping full of browned flour mixed to a paste with a little cold water, and a tablespoonful of browning; when the gravy has thickened and the meat is boiling hot, take out the birds, place them on a warm dish and pour the gravy over them and serve.

### * Partridge Pie.

Lay in the bottom of a deep dish slices of veal half an inch in thickness, season with pepper and salt, and a little chopped parsley; cut the partridges in half and lay them on the veal, seasoning them with a little pepper and salt; when the birds are all in, cover the top of them with slices of fat bacon or pickled pork; have ready a gravy made with the tips of the wings the ends of the necks, and the giblets, stewed for about an hour in water to cover them and seasoned with pepper and salt, a small onion and a bunch of parsley; thicken it a very little, strain it, and add a glass of Sherry wine; pour it over the birds, cover with half puff paste and bake an hour and a half in a quick oven, cover with paper when the crust is brown enough.

### * Woodcock.

Woodcock may be broiled, buttered well, seasoned with pepper and salt and served on toast, or they may be stuffed and roasted; if the latter, prepare a filling as for partridges, stuff the birds loosely, tie them round with wrapping-cord, season with pepper and salt, dust with flour, roast about half an hour, basting with butter and hot water; make a gravy by stewing the giblets in a very little water until tender, then chop them and put them with their broth into the pan; after you have taken the birds out, add a tablespoonful of currant jelly and a glass of Port wine; boil up and pour over the birds. Always bear in mind when making a gravy with the giblets of birds that there should not be more than a few tablespoonfuls of broth before you add the jelly and wine; thicken with browned flour. Snipe, or any other small birds, may be cooked in the same manner.

### * Pheasants.

Prepare, stuff and roast the same as chickens, baste with butter and water, make a gravy with the giblets, thicken with browned flour, add a glass of wine, and serve currant jelly with them. Three-quarters of an hour will be sufficient for a full grown bird.

### * Guinea Fowls.

When young these birds are very fine; make a filling as for ducks, and dress and serve them the same way, and accompany them with currant jelly or cranberry sauce.

### * Reed Birds.

When cleaned, dip each bird in beaten yolk of eggs, then roll in bread crumbs or cracker dust which have been seasoned with pepper and salt, and fry a nice brown in half butter and half lard or sweet beef drippings. Or, they may be broiled and served on toast, with plenty of butter and a little pepper and salt.

### Rabbit Curry.

Joint and wash the rabbit, and put it in a frying-pan with strips of salt pork; turn frequently until brown, then season with pepper and salt, cover with broth or water, add an onion cut in pieces and simmer an hour; then add a tablespoonful of curry powder mixed to a paste with cold water, and stew twenty minutes longer, or until the rabbit is very tender; thicken the stew with browned flour, and serve with boiled rice.

### Rabbit en civet.

PROFESSOR BLOT'S WAY.

Cut a rabbit in small pieces, put on the fire in a pan with two ounces of butter, stir until brown; then add a quarter of a pound of fat pork cut in strips, stir a few minutes, and add one tablespoonful of flour (mixed to a paste in cold water), half a pint of broth, one and a half gills of claret wine, a bunch of parsley and thyme, salt and pepper, and stew slowly until quite tender.

### * Fricasseed Rabbit.

Joint the rabbit and cut in pieces, lay in cold water a few minutes, drain and put in a stew-pan with pepper and a quarter of a pound of pickled pork cut in strips, cover with cold water,

and simmer for half an hour, then add an onion chopped, a tablespoonful of chopped parsley, a blade of mace and two cloves, mix to a smooth paste a tablespoonful of flour, stir it in and simmer until the rabbit is perfectly tender; stir in half a teacup of rich cream; if not thick enough add a little more flour, boil up once and serve.

### Stewed Rabbit.

Divide the rabbits at the joints, season with pepper and salt, dredge with flour, and fry a nice brown in drippings or half butter and half lard. When this is done, pour around them enough broth to cover them, add a dozen whole allspice, an onion cut in four, and a bunch of parsley and thyme; simmer slowly for an hour or more until tender, thicken the gravy with browned flour, add the juice of a lemon, a very little piece of peel, and a glass of wine; give a boil up and serve.

### Another Way.

Joint and stew the rabbits until tender, butter a pan, lay the pieces over the bottom; beat up two eggs, with a little grated nutmeg, pepper and salt, a little chopped parsley, and a handful of bread-crumbs; pour this over the rabbit, set it in a hot oven, and bake half an hour. It should be a rich brown.

### Rabbits and Onions.

Joint and stew the rabbits until very tender, and in as little broth or water as possible, seasoning them with pepper and salt. An hour will be sufficient if they are young. Peel a dozen good-sized white onions, cut them in quarters, and cover with boiling water. When about half done, drain the water off, squeeze them through a towel to take out the water, and chop them in a wooden bowl; put them in a frying-pan with three ounces of butter, and fry them a nice brown, stirring them frequently. When they are colored, add a little flour, and half a cup of cream, with salt and pepper to taste; let it thicken over a sharp fire, drain the rabbits, pour the sauce over and serve.

### * To Roast Ducks.

Prepare them by singeing, washing and drawing the same as chickens; put the giblets in a stew-pan with pepper and salt, an onion cut in two, and cold water to cover them, and let them stew gently for several hours for the gravy; prepare a filling of bread-crumbs, about a quart for two ducks, add pepper and salt to your taste, a large onion chopped very fine, a tablespoonful of sage dried and rubbed fine, a teaspoonful of sweet marjoram the same; a piece of butter the size of an egg melted and poured over; mix all well together, fill the ducks, truss them, season with pepper and salt, and dust with flour, and roast them if small an hour, longer if larger; baste them frequently, make the gravy of the giblets the same as for roast chickens, and serve with currant jelly or cranberry sauce.

### * Stewed Ducks.

Prepare and divide the ducks as you would chickens for a fricasee, season with pepper and salt, and lay them in a frying-pan with water to cover them; simmer them slowly for about an hour. When tender, put in with them a quarter of a pound of butter, a tablespoonful of chopped parsley, and a small onion chopped fine; simmer until the water is gone and they begin to brown, then add a tablespoonful of browned flour mixed to a smooth paste with cold water; boil up once and serve.

### * To warm Cold Duck.

Cut up the duck and put it in a stew-pan with remains of cold gravy or broth; if not enough to cover, add water; rub to a paste two ounces of butter and a tablespoonful of browned flour, stir it in, and add a wine-glass of mushroom or tomato catsup, a little chopped parsley, a small onion chopped, and pepper and salt to taste; stew fifteen minutes and serve.

### Roast Goose.

Singe and wash the goose, draw it, and put the giblets on the fire in a stew-pan, with pepper, salt and an onion cut in half;

simmer for several hours for the gravy; prepare a filling of bread crumbs, seasoned with pepper and salt, an onion chopped, two teaspoonsful of sage leaves dried and rubbed fine, and the same of sweet majoram, a tablespoonful of chopped parsley, and butter the size of an egg melted and poured over; fill the bird, truss it, season and roast the same as turkey; make a gravy of the broth with the gizzard chopped and the liver rubbed fine with a little butter, thicken with browned flour, give a boil up, put a few spoonsful over the goose, the remainder in a gravy-boat; serve with a brown onion-sauce or apple-sauce. If you prefer a potato stuffing, boil six or eight potatoes, peel them, chop and season the same as above.

### To Dress Cold Goose.

Cut the meat from the bones, season with pepper and salt; cut two onions up and put them in a frying-pan with an ounce of butter, fry until the onions are brown and tender; add a tablespoonful of browned flour, a wine-glass of tomato catsup and a teacup of broth, if you have no gravy left; if you have the latter, add water enough to make a cupful; put in the goose, simmer for fifteen minutes and serve. You may add a glass of wine and the juice of a lemon, if you want it more piquant.

### * Canvas-back Ducks.

Singe, and draw them and wash very clean, rinse out the inside with warm water in which you have dissolved a small piece of soda; then rinse again in clear cold water. Prepare a filling of a pint of grated and sifted bread crumbs, season with pepper and salt, a small onion chopped very fine, a little chopped parsley and a piece of butter the size of a large egg melted and poured over; mix all well together with a knife, divide it into two equal parts, and put a portion in each duck; truss them, secure the legs and wings with skewers, season them outside with pepper and salt, and dust a little flour over them; put them in a pan and roast them in a quick oven about three-quarters of an hour; if the ducks are very fat, put a little water in the pan

with them, and baste them with their own drippings; if they are not fat, baste them with butter and hot water stirred together. When the ducks are done and taken out of the pan, if there is much fat pour it off, and add to the gravy half a teacup of currant jelly and the same of Port wine, give a boil up and serve in a sauce-boat. Any other wild ducks are cooked in the same manner. Prepare and season a wild turkey in the same way, excepting that you make a gravy of the giblets as in roast chickens, and leave out the wine and jelly.

### * Wild Ducks Stewed.

Draw and singe them and wash very clean, and divide them as you would chicken for a fricassee, season each piece with pepper and salt and dust with flour; melt in a frying-pan a quarter of a pound of butter; when hot, lay in the pieces of duck, fry a nice brown; put the giblets in with the ducks, then cover with hot water and stew until tender, letting the water cook almost dry at the last; add half a teacup of currant jelly, the same of Port wine; boil three minutes, and serve with the gravy over them; thicken with a teaspoon of browned flour.

### Haunch of Venison Roasted.

Wash and wipe the meat with a dry cloth, make a thick paste of flour and water, butter a large sheet of paper and cover the venison with it; roll out the paste three-quarters of an inch thick, lay this over the fat side, cover it with three or four sheets of thick white paper and tie it securely with wrapping-cord; baste well all the time it is roasting to prevent the paper and string from burning. A haunch of twelve pounds will require three hours to roast, a larger one in proportion; half an hour before it is done, take it from the oven, cut the strings, take off the paste and paper, dredge it with flour and season with pepper and salt; put it back in the oven, baste it with butter and roast for half an hour longer, or until it is of a fine brown, basting it frequently; when the venison is done, thicken the gravy with a teaspoonful only of browned flour, a 'd a glass of Port wine and

a tablespoonful of currant jelly, simmer until the jelly is dissolved, pour over the meat and serve. A saddle of venison is cooked precisely the same way.

### * Venison Steaks.

To broil them, cut them half an inch thick, broil over a bright fire; when done, season with cayenne pepper and salt; melt over the fire in a small stew-pan a tablespoonful of currant jelly and a piece of butter the size of an egg, pour over the steaks and serve. If you wish to cook them in the chafing-dish, cut half the thickness, lay them in the dish, season with pepper and salt, add butter and currant jelly, and simmer a few minutes.

### Neck and Shoulder of Venison.

Season and roast the same as mutton, and serve with currant jelly separate.

### * Venison Pasty.

Take the meat from a breast or shoulder of venison, cut it into pieces about two inches square; crack the bones and put them with all the trimmings of the meat in a stew-pan with pepper and salt, and stew them for two hours; strain them out and put the meat you intend for the pie into this broth, add to it three gills of Port wine, two onions cut in slices, three blades of mace, a dozen blades of allspice and a quarter of a pound of butter; let the meat stew in this until half done; take out the meat and put it in a deep dish, pour over enough of the gravy to cover it, with a teaspoonful of flour stirred into a paste with a little of the broth; cover with half puff paste, ornament the top, and bake it nearly two hours in a slow oven. Before you send it to table, add the juice of a lemon to the remainder of the gravy and half a gill of Port wine; give it a boil up and pour it through a small opening in the crust.

### * Quails or Partridges.

Singe, draw and wash them; truss the legs and wings to the body, cover the breast with a slice of fat bacon, lay them in a

pan, with very little water round them, season with a little pepper and dust lightly with flour, baste them frequently with the drippings, and roast them for fifteen or twenty minutes. Simmer the giblets for an hour or more; when the birds are dished, turn the giblets into the pan; they should have very little broth on them; dust in a little flour, add a glass of Port wine, boil up once, pour over the birds and serve.

### * Frogs.

Only the hind-quarters of frogs are cooked; wash and wipe them, flour them and fry a light brown in butter; or put them in a stew-pan with butter, a sprinkling of flour, and pepper and salt; shake them about over the fire for a moment, then add a very little water, simmer until tender and almost dry, then add a coffeecup of cream, butter the size of an egg, a little flour and chopped parsley, give a boil up and serve.

### Canvas-back Ducks.

After being well washed, roast them twenty minutes, serve them whole, carve them at the table, lay them in a chafing-dish, with cayenne pepper, salt, a large piece of butter, half a tumbler of currant-jelly, and as much Madeira wine; simmer a few minutes and serve.

# SHELL FISH.

### * Stewed Oysters.

Drain the oysters in a cullender, put the juice over the fire in a porcelain-lined kettle, with a little salt, let it simmer until the scum rises, then strain the juice through a clean cloth, return it to the kettle, and for a hundred oysters, add three blades of mace, half a saltspoon of black pepper, a dozen whole allspice, and a pint of rich new milk; bring to a boil, then stir in the oysters with six ounces of butter rubbed to a paste with a heaping tablespoonful of flour, simmer five or six minutes, or until the beard of the oyster separates into leaves, and serve.

### * Broiled Oysters.

For broiling, you must have fine large oysters; drain them in a cullender, and spread them between two clean soft towels, let them lie for ten or fifteen minutes; butter the bars of the broiler to prevent the oysters from sticking; lay the oysters close together, as many as you can get on the broiler, and put them over a bright fire. When they commence to brown, turn the other side of the gridiron down, have ready a deep tin dish or pan, very hot, with a quarter of a pound of butter, and as much black pepper and salt as will season the oysters to your taste; turn them into it, stir them well through the butter, and serve on a hot dish. If you have more oysters than your broiler will hold keep the first covered closely and set the pan in the oven, whilst you proceed with the rest. Oysters can only be broiled on the double wire gridirons which come for the purpose.

### * Panned Oysters.

Drain the juice from a hundred oysters, and lay them between the folds of a soft clean cloth or towel until they are dry; melt in a frying-pan a quarter of a pound of butter. When quite hot, put in the oysters, add pepper and salt, and stir them over a good fire until they show their leaves, then pour in a hot dish, cover and serve.

### * Fried Oysters.

For frying, as for broiling, you require fine large oysters; drain them, and dry them between soft towels; for one hundred oysters, put in a large bowl or basin the yolks of six eggs beaten slightly; put the oysters all in at once, and stir them round until every oyster is coated with egg; then take each one out separately, and roll in very fine bread crumbs or cracker dust, which has been seasoned with pepper and salt; melt in a frying-pan equal quantities of butter and lard, sufficient to cover the oysters completely. When boiling hot, lay in the oysters, and fry a light brown as quickly as possible. Oysters are hard and tough when cooked too long. Serve as dry as possible on a hot dish. Wipe the oysters perfectly dry before putting them in the eggs.

### * Scalloped Oysters.

Have ready bread crumbs not very finely grated, butter a pudding-dish, and put in it a layer of the crumbs; on these put a layer of oysters and another layer of crumbs, season with pepper and salt, and sprinkle thickly with pieces of butter, then another layer of oysters and crumbs, seasoned and buttered as before, and so on until the dish is filled; place a layer of crumbs over the top well seasoned, cover with little pieces of butter, put them in a quick oven and bake them slowly for an hour and a half; cover them with paper when brown enough.

### Another Way.

Proceed with the oysters as above, but instead of crumbs use small squares of bread, cut into dice, with plenty of butter and seasoning, and bake for three-quarters of an hour.

### Scalloped Oysters, No. 3.

Drain the oysters, and put them in a stew-pan with a teacup of rich cream, and half the quantity of their own liquor, a piece of butter the size of an egg, with a teaspoonful of corn starch mixed in it, a teaspoonful of chopped parsley, pepper and salt to your taste, and two beaten eggs; mix all together, and set over the fire, simmer for one minute; butter a scallop-shell or deep dish, sprinkle plentifully with bread crumbs, pour in the oysters, cover the top thickly with bread crumbs, season with pepper and salt, scatter pieces of butter over the top, and bake half an hour. This is for one hundred oysters.

### * Oyster Patties.

Roll out puff paste a quarter of an inch thick, cut it into squares, cover eight or ten patty-pans. put on each a piece of bread as large round as a walnut, and an inch in thickness; roll out another layer of paste of the same thickness, cut it as above, wet the edge of the bottom crust, lay on the top, trim them round the edge, notch them with the back of the knife half an inch apart, and bake them in a hot oven fifteen minutes. When they are done, cut a round piece out of the top crust, leaving the edge entire; take out the bread and fill the insides with oysters prepared as follows: Drain all the juice from them, chop a dozen of them quite fine, and put them with the whole oysters into a stew-pan, and for fifty oysters, add two-thirds of a pint of rich milk, a little white pepper and salt, a blade of mace, and two ounces of butter, with a half teaspoon of corn starch mixed into a paste in it; stir all together, and add the yolks of two and the white of one egg beaten a little. When thoroughly mixed, set over the fire and simmer two or three minutes, until the beard of the oysters separates; then take them off and fill the patties and serve. If your patty-pans are small, cut the oysters each in two or three pieces before you add them to the chopped oysters; stir them all the time they are over the fire.

### * Oyster Pie, No. 1.

Make a crust of half puff paste, line a deep dish with it, securing it firmly on the rim of the dish; prick it with a fork, being careful not to let the fork go quite through the crust; bake it in a quick oven; for the cover, roll into the remainder of the crust two ounces more butter, roll it twice, cut it out the shape of your dish, lay it in a pan, ornament it with leaves of the paste, and bake it a light brown. Strain off all the juice from seventy-five oysters, put them in a stew-pan with a pint of milk, a dozen whole allspice, the same of whole black pepper, and a blade of mace; add a little salt, stir in a quarter of a pound of butter, mix in cold milk two even teaspoons of corn starch, and stir it in the oysters; take out a cup full of the juice after it is all well mixed, and stir it slowly into three beaten eggs; then add them to the oysters, give a boil up, pour them into the crust, put on the cover, and serve.

### * Oyster Pie, No. 2.

For seventy-five large oysters, boil four eggs twenty minutes, lay them in cold water for ten minutes, break off the shells, and chop them finely; put the oysters with their juice over the fire in a porcelain-lined kettle, add to them pepper and salt, a very little grated nutmeg, a piece of onion half as large as a shellbark chopped very fine, a tablespoonful of chopped parsley, two tablespoonsful of rolled cracker or cracker dust, the hard-boiled eggs, and a quarter of a pound of butter with a tablespoonful of flour, or two teaspoonsful of corn starch mixed into a paste with it; stir all together over the fire until the butter is melted through the oysters, then set them off, and let them cool whilst you prepare the crust, which should be half puff paste; line a deep dish with the paste, pour in the oysters; roll the paste for the cover with a little more butter, a piece the size of an egg, give it two rolls, using as little flour as possible, cover your pie (having first cut several little incisions in the cover), and bake in a quick oven a little more than half an hour. When brown on the top, cover with thick paper to prevent the crust from burning.

### * Roasted Oysters.

Wash them very clean, and lay them in their shells on the top of the stove or range with a hot fire under them. When the shells open, they are done; take them out with a sharp knife, and toss them in a chafing-dish, with pepper, salt and plenty of butter; cover closely and give a boil up on the table; or if you do not use a chafing-dish, open them in a tin dish with butter, pepper and salt in it, and give a heat up on the top of the range, put them in a covered dish and serve.

### * Pickled Oysters.

Drain the oysters in a cullender, put the juice over the fire in a porcelain-lined kettle, and for one hundred oysters, add four blades of mace, a dozen whole cloves, a teaspoonful of whole allspice, salt and white pepper to your taste, and as much vinegar as you have juice; throw the oysters into a large pan of very cold water, stir about for a minute, drain again in the cullender. When done dripping, pour them into the kettle, and simmer until they show their leaves; pour out, and if you wish to keep them several days, put them in glass air-tight jars.

### * Another Way.

Drain the oysters, and put the juice over the fire in a porcelain-lined kettle with a few blades of mace, white pepper and salt. When the liquor boils, put in as many oysters as will cook nicely. When they show their leaves, take them out with a perforated skimmer, and throw them in a pan of ice water; put in more oysters to cook, and proceed as before, until all are done. Take the oysters out of the ice water in one minute after you put them in, drain them, and put them in a tureen or large covered dish, strain the juice through a fine muslin cloth over the oysters, add vinegar to your taste, a little more salt, a sprinkle of cayenne pepper, and a slice or two of lemon. The lemon is to be added when the oysters are perfectly cold.

### *Devilled Crabs.

Boil the crabs about ten or fifteen minutes. When cold, extract the meat, cut it in small pieces, season with cayenne pepper and salt, moisten with a little cream, butter the upper shells of the crabs, fill with the meat, cover the tops thickly with bread crumbs, sprinkle a little pepper and salt over them, and lay on the top of each one a piece of butter nearly as large as a walnut, and brown them in a hot oven. They will take about fifteen minutes.

### *Lobster Patties.

Roll out puff paste crust a quarter of an inch thick, cut it into squares as many as you have patty pans, cover them with it, lay in each a piece of bread the size of a walnut, and about an inch in thickness, cover them with crust the same thickness, wet the edge of the bottom crust before you put the cover on, and press lightly on it, notch them round with the back of a knife, and bake about fifteen minutes in a hot oven. When done, cut a round piece out of the top crust, take out the bread and put in the lobster prepared as follows: Take out the meat from a cold-boiled lobster, cut it in pieces, and put it in a stew-pan with some of the green fat from the inside of the lobster, a quarter of a pound of butter, for one large lobster, a gill of cream, the same of veal or chicken broth, or water if you have neither; a little cayenne pepper, salt, a tablespoonful of flour, and a blade of mace; stew it five minutes, and fill the patties.

### Lobster Scallop.

Cut in small pieces the meat of boiled lobster, put it in a stew-pan with butter the size of an egg for one large lobster, a heaping teaspoonful of flour, and a little salt and pepper; mix well together over the fire until the butter is melted, then add a coffeecup of cream, with the yolk of an egg beaten in it, and give one boil up; butter a scallop-shell or deep dish, sprinkle with finely-grated bread crumbs, pour in the lobster, spread bread

crumbs over the top, season with pepper and salt, and strew over a few little pieces of butter, and bake twenty minutes or half an hour in a quick oven.

### Clam Chowder.

Cut three-quarters of a pound of pickled pork into thin slices and fry them rather crisp; drain the liquor from about one hundred and fifty little soft-shelled clams, which have been opened raw, place a couple of slices of the pork in the bottom of a pot, lay on them a layer of the clams, on these put a couple of slices of onion, season with pepper, and scatter lumps of butter over the top, on this put a layer of water crackers which have been partially soaked, then a couple more slices of the pork, a layer of clams, two more slices of onion, pepper, plenty of butter, another layer of crackers, and so on until all are in; cover the top with crackers, scatter lumps of butter over them and a very little salt and pepper; mix two tablespoonsful of flour to a smooth paste with a little cold water, stir it in the clam-juice, add as much water as you have juice, pour this over the top of the chowder, cover closely, set it in a hot oven and bake an hour.

### * Devilled Lobster.

Take the meat from a cold, boiled lobster, cut it in small pieces, add the yolks of three hard-boiled eggs chopped fine, a little mustard, salt, and cayenne pepper; butter a scallop-dish, put in the lobster, cover the top with finely-grated bread crumbs, moisten with two tablespoons of cream, cover thickly with little pieces of butter, and bake half an hour in a quick oven.

### Soft Shell Crabs.

Take out the sand-bags, trim the spongy parts from the sides and legs, melt in a stew-pan sufficient butter and lard mixed to float them, when boiling hot drop in the crabs and fry a light brown, sprinkle a little pepper and salt over them and serve.

### * Stewed Clams.

For a hundred little sand clams or soft-shelled clams; open them raw the same as an oyster, or what is better procure them

opened, put them in a cullender to drain, boil a pint of rich new milk, rub a quarter of a pound of butter to a paste with a heaping tablespoon of flour, stir it in the boiling milk, add the juice of the clams, pepper and salt to your taste, and a blade of mace, when boiling hot, stir in the clams, cook five minutes and serve.

### * Scalloped Clams.

Wash the clams very clean, put them in a dripping-pan and set them in a hot oven, when the shells open, take them out, save the liquor which has run from them, take the clams out of the shells, and chop them very small in a wooden bowl, take half a teacup of the juice, and the same quantity of cream or rich milk, beat up the yolks of two eggs and mix with the cream and juice, add a teaspoonful of mixed mustard, and a little black pepper; the clams need no salt; mix this well through the chopped clams, butter a scallop-shell or deep dish, scatter bread crumbs over the bottom, pour in the clams, cover the top thickly with bread crumbs at least half an inch deep, put pieces of butter thickly over the top, a little pepper and salt, and bake in a hot oven nearly three quarters of an hour. This seasoning is for fifty large clams.

### Clam Fritters.

Make a batter with three eggs, a pint of milk, and five heaping tablespoonsful of flour; beat the eggs, add the flour gradually with the milk, beat until perfectly smooth: chop twenty-five clams, drain the juice off, and stir them in, fry in boiling lard, drop a spoonful at a time, and turn when brown.

### * Scallops.

Dip them in beaten yolks of egg, roll them in cracker dust which you have seasoned with pepper and salt, and fry them in boiling lard, sufficient to cover them; when brown they are done.

### * Stewed Lobster.

Cut the meat of boiled lobster in small pieces, but do not chop it, put it in a stew-pan with (if one lobster) three ounces of

butter, a saltspoon of cayenne pepper, two blades of mace, a little salt, and a couple of tablespoonsful of boiling water, stew about ten minutes very gently, and serve.

### * To Dress Terrapins, No. 1.

Have ready a pot of boiling water; drop the terrapins in the water alive, and if they are large, boil them an hour and a half, or two hours, or until you can pull the skin from the legs; if small, they will not take so long: when they are cold, take off the shells, pull out the claws, open the body, and take out very carefully the sand-bag and gall, without breaking the latter; cut off the heads, the remainder of the terrapin with the intestines are to be used, cut all into small pieces, and put it in a stew-pan, and for three large terrapins, allow three quarters of a pound of fresh butter, half a coffeecup of rich cream, with the yolks of two eggs beaten in it, half a saltspoon of cayenne pepper, a saltspoonful of salt, a little black pepper, two blades of mace, and a tablespoonful of flour rubbed in the butter, simmer ten minutes, add a tumbler and a half of good Madeira or Sherry wine, and serve.

### * Terrapin, No. 2.

Boil and prepare the terrapins as in No. 1, mash very smooth the yolks of three hard-boiled eggs for each large terrapin, with a quarter of a pound of butter; stir in the liquor that ran from the terrapin when you cut it up, add salt and cayenne pepper to your taste, and simmer a few minutes until the meat is hot all through; add a glass of wine and serve.

For twelve small terrapins, one and a half pounds of butter, the yolks of eight hard-boiled eggs, half a teaspoonful of cayenne pepper, a teaspoon or more of salt, and a tumbler of wine.

### * Beef Terrapin.

Procure a shin of beef, sawed through the bone in three places, making four pieces of it; put it in a vessel over the fire, cover it with boiling water, and throw in a tablespoonful of salt; keep a kettle of boiling water on the range or stove, to replenish

it as it cooks away, as the meat must be kept covered with water all the time it is cooking; boil until perfectly tender, but not broken, which will take three or four hours, as it must not boil hard, but cook very gently. When the meat is done, take it out and set it aside to cool; the broth may be used for soup. When the meat is cold, cut it in dice about half an inch square, and season it with salt, cayenne pepper, three blades of mace and a little black pepper; melt over the fire a quarter of a pound of butter; when hot, put the meat in it, cook a few minutes, until it is beginning to brown; add a cup of cream, with a teaspoon heaping full of flour mixed smoothly in it; give it one boil up, stir in a glass of Sherry or Madeira wine, remove it from the fire and serve. This is an excellent dish and a cheap one.

### * Calf's Head Terrapin.

Cleanse and boil the head and brains, as for scallop; remove all the bones from the meat and set aside until perfectly cold; then cut it into small pieces, spread it on a dish with the brains, and season highly with cayenne and black pepper and salt; add two blades of mace; boil four eggs twenty minutes, lay them in ice-cold water for ten minutes, take off the shells and chop them up, add them to the meat; put all in a large stew-pan or porcelain-lined kettle; add a teacup of the broth the head was boiled in, a large coffeecup of cream, half a pound of butter, with two tablespoonsful of browned flour rubbed in it, and simmer until thoroughly hot all through; take from the fire and stir in a teacup of good cooking wine, and serve in a covered dish or oyster-tureen.

### * Chicken Terrapin.

Boil a chicken with the giblets, which will take rather longer than the fowl; when thoroughly tender, set aside on a dish until entirely cold; then cut the fowl and giblets into small pieces, half an inch square, put all into a stew-pan, with cayenne pepper and salt, two blades of mace, three hard-boiled eggs chopped fine, a teacup of the broth the chicken was boiled in, a coffeecup of rich cream, and a quarter of a pound of butter with a heaping

tablespoonful of flour mixed in it; set on the range, simmer for about ten minutes, or until the meat is thoroughly hot; then add a teacup of Madeira or Sherry wine and serve. This quantity is enough for six or eight persons.

### Mock Terrapin of Calf's Liver.

Wash the liver before you cut it; then slice it half an inch in thickness; fry a nice brown, cut in small pieces, and to half a calf's liver add a piece of butter the size of an egg, a dessert-spoonful of browned flour, a couple of blades of mace, a tea-spoonful of mixed or French mustard, a little cayenne pepper, and two hard-boiled eggs chopped; stir all well together, and add a cup of cream or water; stew slowly for five minutes, add a glass of wine and serve.

# SALADS.

## * Lobster Salad.

Be very sure that lobsters are alive when you purchase them; have ready a pot of boiling water, with a handful of salt in it; drop them in it, and if they are large boil them steadily for half an hour; if smaller, twenty minutes. When they are cold and you are ready to dress them, break them in half across the middle of the body, twist off the claws, crack them and take out the meat; then split the body and tail open, take out all the meat from them; put all the green fat on a plate by itself; cut the meat into small pieces, but do not chop it; put the yolks of three eggs into a large bowl, stir them round with a wooden or silver spoon, and with your left hand hold the bottle of oil, and drop in slowly and steadily, stirring all the time with your right hand until you have used a flask of oil (this is enough for two or three lobsters), when the dressing will be stiff enough to bear the spoon; then dust in a very little cayenne pepper, the same of black, two or three teaspoonsful of mixed mustard, according to your taste, and two tablespoonsful of sharp vinegar; last stir in the salt, a little at a time, still stirring hard; then add the green fat you have reserved; if there is a great deal of it, put in only part, about two tablespoonsful, stir it in well; take only the bleached leaves out of two or three heads of salad, which have been lying in cold water for several hours; wipe each leaf dry, lay them on a dish, put the lobster on them, and pour the dressing over and serve. Do not mix it.

## * Dressed Celery.

Take only the white parts of the celery, cut it in half-inch pieces, and let it lie in cold water until near dinner-time; have ready prepared a dressing as for lobster salad; this may be made

early in the morning and kept in a cool, dry place; drain the celery, put it between two towels, rub it dry, put it in a salad-bowl and pour the dressing over it, but do not stir it—that is done at the table. Serve with roast poultry or beef. The yolk of one egg, and salad-oil in proportion, is sufficient for a large dish of celery.

### * Chicken Salad.

Boil the chickens, let them cool, take all the meat from the bones, excepting the lower joint of the leg, which is almost all gristle; leave out all the skin, cut the meat into pieces half the size of a nutmeg, but do not chop it; cover closely and set away until you are ready to use it; cut in half-inch lengths the inside white part only of celery until you have as much in bulk as you have of the chicken; lay it in a pan of cold water until a few minutes before you are ready to mix all together; then take it out and drain it, and dry it by spreading it on thick towels; when perfectly dry, mix it through the chicken in a pan large enough to hold all; put the dressing on the top, and mix thoroughly with a long-handled wooden spoon; for the dressing allow five hard-boiled and two raw eggs to every chicken, and use the yolks only; put the yolks of the hard-boiled eggs into a large basin, mash them fine with a potato-masher, if you are going to make a large quantity of dressing; if only for one chicken, you may mash them on a plate with a broad-bladed knife; stir in them as much sweet oil as will make a smooth paste; in another basin stir the raw yolks with a spoon, dropping in sweet oil very slowly and stirring all the time until you have used, together with what you stirred in the hard-boiled eggs, a small flask to every chicken; when you have all the oil in, the mixture will be stiff enough for the spoon to stand upright in it, if you have gone by the directions; now mix the cooked egg into this, stir it well together, add mixed mustard to your taste, a little cayenne and black pepper, and a few tablespoons of sharp vinegar, but not enough to make a decidedly sour taste; last add salt to your taste; set it away in a cool, dry place, until you are ready to mix together for the table. This

dressing cannot be made with anything but the best sweet oil, and unless you have such, never attempt it

The bones and skin of the chickens may be put back in the broth they were boiled in, and by simmering a couple of hours, you have a good stock for soup. The above dressing is proportioned to chickens weighing about five pounds each; to this weight allow one heaping tablespoonful of dry mustard, mixed to a smooth paste with sharp vinegar for two chickens.

### * Tomato Salad.

Take fine ripe tomatoes, peel them without scalding, as that spoils them for salad; slice them evenly not quite half an inch in thickness, and as you cut them, replace the slices to look like whole tomatoes; lay them on a dish covered with broken ice, until you have all done and are ready to serve them; then arrange them neatly side by side on a shallow dish, and garnish them with red and yellow nasturtium blossoms; make a dressing as for lobster salad and serve it separately in a little ornamental dish with cover. This is a dish that tastes as good as it looks, and that is saying a great deal. Raw tomatoes may also be sliced and put on the table plainly, to be eaten with pepper and vinegar.

### * Lettuce or Head Salad.

Lay the salad in cold water for several hours, then wipe it quite dry on a clean towel; make a dressing as for lobster salad, put the salad in the dish or bowl, pour the dressing on it and serve without stirring it together—this is done at the table. The yolk of one egg and oil in proportion is sufficient for a large head of salad.

### * Cucumber Salad.

Pare, slice very thin and lay them in ice-water for twenty minutes, take them from the water with a perforated skimmer, put them in a glass or China dish with a few thin slices of onion; season with pepper and salt, pour vinegar over them and serve quickly; they become tough and unwholesome by standing in the vinegar.

### * Potato Salad.

Cut cold boiled potatoes into dice; to six potatoes add one root of celery cut into very small pieces; make a dressing as for lettuce, with the yolk of one egg, oil in proportion and pepper and salt to your taste; stir the celery and potato together, pour the dressing over and serve.

# CROQUETTES, OMELETTES, &c.

### Chicken Croquettes.

Chop very fine the meat from two fine large boiled chickens; season with pepper and salt, a piece of onion the size of a nutmeg chopped very fine, a tablespoonful of chopped parsley, and half a saltspoonful of grated nutmeg; melt in a stew-pan half a pound of butter, and stir in flour to make a stiff batter; in this stir a pint of the broth the chickens were boiled in, and a gill of cream, give a boil up, add the chicken, stir it well through, and spread out on a dish to cool; form the croquettes in a wine-glass or croquette mould, dip them in beaten yolk of egg, roll in cracker dust, or very fine bread crumbs which have been grated and sifted, and boil in lard.

### Chicken Croquettes, No. 2.

Boil a pair of chickens, when cold chop very fine, season with salt, pepper and a little grated nutmeg, and a small piece of onion chopped very fine; put into a sauce-pan a pint and a half of new milk, or cream, when hot stir in it a quarter of a pound of butter, and two tablespoons of flour mixed with a little cold milk, boil until thick, then put in the chicken, stir it well in, and set it away to cool. Mould and boil in lard. The brains from a calf's head boiled and chopped in the chicken is an improvement to this recipe. Five pounds and a half of chicken make two dozen croquettes.

### * Chicken and Sweetbread Croquettes.

Chop very fine the meat from one large chicken, parboil and chop four sweetbreads; mix the chicken and sweetbreads well

together, season with pepper and salt, a tablespoonful of chopped parsley, and a piece of onion the size of a shellbark also chopped very fine, and half a saltspoon of grated nutmeg; melt in a stew-pan six ounces of butter, and stir in flour until a stiff paste; thin this with half a pint of rich broth made from the broth the chicken was boiled in reduced until very rich, and four tablespoons of cream; give all a boil up, stir in the chicken and sweetbreads, pour on a dish to cool; when stiff, mould in a wine-glass or croquette mould, and dip them in beaten yolk of egg, roll them in cracker dust or very fine bread crumbs, and fry in boiling lard.

### A Plainer Way.

Mince very fine the meat of one chicken, or two pounds of cold veal and as much cold boiled ham, season to taste with parsley chopped, and pepper and salt; boil a pint of milk, stir in butter the size of an egg and as much flour as will make a stiff batter, stir in the meat, give a boil up, spread out to cool; mould the couquets, dip them in beaten polk of egg, roll them in cracker dust, and fry in boiling lard.

### * Professor Blot's Croquettes.

FOR TWELVE CROQUETTES.

Half a pound of cold chicken chopped very fine, one small onion also chopped very fine, and fried in a tablespoonful of butter, just before finished one tablespoon of flour stirred in, then add a gill and a half of broth, a little salt and pepper, five small mushrooms chopped fine; *or* a tablespoonful of boiled rice, a little nutmeg, boil up once and just before taking from the fire, stir in the yolks of two eggs, stir together very quickly and turn out on a dish to cool; shape and dip in beaten yolk of egg, roll in fine crumbs or cracker dust, and boil in lard like doughnuts.

### * Another Way.

Mince the remains of cold roast or boiled chicken or turkey very fine, season with salt, pepper, nutmeg and a small onior

chopped fine, and a little chopped parsley; melt in a stew-pan a heaping tablespoon of butter, stir in it two tablespoons of flour, and a small teacup of cream, give a boil up, stir in the meat, turn out to cool, shape, dip in beaten yolk of egg, roll in cracker dust, boil in hot lard.

### Oyster Croquettes.

Put fifty large oysters in their juice over the fire, simmer them about five minutes, or until they are firm and show their leaves, drain them from their juice, and set them aside until cold; then chop them quite fine (after having dried them on a clean towel), season them with pepper and salt, a little grated nutmeg (about half a small saltspoonful), add a piece of onion half the size of a nutmeg, chopped very fine, a tablespoonful of chopped parsley, and four hard-boiled eggs chopped very fine; mix all well together; melt in a sauce-pan five ounces of butter, stir in it flour until it is a thick paste, add to it half a teacup of the oyster-juice after it has been strained, and half the quantity of rich cream; stir over the fire until as thick as *mush*, then add the oysters, stir a minute over the fire, and pour out on a dish to cool. When entirely cold, take a tablespoonful to each croquette, mould them in cracker dust seasoned with pepper and salt, and lay them carefully from the spoon into boiling lard to float and cover them; be sure the lard is boiling when you put them in. When the under side is brown, roll them over carefully. When done, take them out with a perforated skimmer, and drain them on a sieve or napkin for a moment; put but a few at a time in the pan, and keep them hot in the oven until all are done; then serve quickly. To fifty oysters you may add two sweetbreads parboiled and chopped fine.

### * Croquettes of Cold Veal.

To two cups of cold veal minced very fine, add a cup of hot boiled rice, mix together with a fork; beat the yolks only of two eggs, stir in two tablespoons of soft (not melted) butter to a smooth paste; then add a teaspoonful of salt, a tablespoonful of

Worcestershire sauce, and the whites of the eggs beaten to a stiff froth. When all are well incorporated, stir in the meat and rice, work all well together and mould into croquettes; beat two eggs and pour them over the croquettes; let them lie in it a few minutes, turning them over several times; then roll them in cracker dust seasoned with pepper and salt, and boil them in sweet lard until a nice brown. These croquettes are improved by adding a teaspoonful of chopped parsley, a piece of onion the size of a pea chopped fine, and half a small saltspoon of grated nutmeg.

### * Potato Croquettes.

Roast eight fine large potatoes, scrape out the inside, press them closely in a pan or large bowl, cover them, and let them stand an hour or two; when perfectly cold, add to them six ounces of butter, mash them together with a potato-masher until thoroughly incorporated; then add salt and pepper to your taste, a small onion (or a piece the size of a nutmeg) chopped very fine, a tablespoonful of chopped parsley, and half a saltspoon of nutmeg; stir all well together; beat the yolks of six eggs, leaving in the white of two, and stir them in the potato; shape them in a wine-glass or croquette mould, roll them twice in cracker dust, and brown them in boiling lard; put sufficient lard to float, and cover them in a pan over the fire, and have it boiling hot when you put the croquettes in.

### * Meat Balls.

Chop cold veal, beef or mutton very fine, removing all the skin and gristle; to two cups of meat add one cup of finely-grated and sifted bread crumbs, the yolks of two eggs beaten light, two tablespoonsful of soft butter, a teaspoonful of salt, half an one of black pepper, a teaspoonful of powdered sweet marjoram, a tablespoonful of chopped parsley; mix all together lightly with a fork; then add the whites of the eggs beaten to a stiff froth; mix all well together; flour your hands, and form the mixture into round balls, flatten them until they are half an

inch thick, and brown them on both sides in boiling lard, serve on a shallow dish.

### * Veal Croquettes.

Boil a calf's head until you can remove the bones, which will be in a little over two hours; tie up the brains in a clean cloth, and boil them with the head for half an hour; when the head is done, remove all the meat from the bones, and chop it as fine as possible; grate a pint of bread crumbs, stir them through the meat; season with salt, black and cayenne pepper, a tablespoon heaping full of chopped parsley, a piece of onion the size of a nutmeg chopped very fine, and a saltspoonful of grated nutmeg; stir all well together; mash the brains and add to the meat; then add three beaten eggs, and moisten with some of the broth the head was boiled in, until of a consistence to mould into croquettes; form them in a wine-glass, roll in cracker dust, and boil in lard until a nice brown.

### * Force-meat of Veal.

Chop as fine as possible one pound of lean veal, eight ounces of beef-suet, add four ounces of very fine bread crumbs, and mix all well together; season with half a teaspoon of salt, half as much black pepper as salt, and a little grated nutmeg; chop very fine a piece of onion as large as a nutmeg and a tablespoonful of parsley, stir in until well incorporated, then add three beaten eggs, and mix them well in; pound all in a mortar for ten minutes. You may add a saltspoonful of grated lemon-peel.

### * Force-meat of Beef.

One pound of lean beef, the same of suet; chop them very fine and pound them in a mortar, first separately, then together; add a small cup of very fine bread crumbs, half a teaspoon of sweet marjoram, the same of sweet basil, a little thyme, a tablespoonful of chopped parsley, pepper and salt, and three beaten eggs; then pound all together in a mortar until thoroughly incorporated.

### * Codfish Omelette

Shred very finely a pint-bowl of codfish, cover with cold water, and cook half an hour in a closely-covered sauce-pan; when thoroughly tender, strain the water off by pouring through a cullender, return the fish to the sauce-pan, beat three eggs and stir them into a pint of milk, pour over the fish; take a piece of butter the size of an egg, rub in it a tablespoon heaping full of flour, stir into the fish and milk, cook gently until it thickens, and serve in a covered dish.

### * Ham Omelettes.

Chop very finely half a slice of ham, a bunch of parsley and a small onion; beat six eggs very light, the whites and yolks separately; then beat them together; add the ham, parsley, &c.; add a little pepper; have ready a small frying-pan about six inches in diameter, put in a piece of butter the size of a nutmeg, melt it; when quite hot, cover the bottom of the pan with the omelette, brown it, roll it up with a knife and fork, lay it on a hot dish; put another piece of butter in the pan, and proceed as before. This quantity makes six of these little omelettes; they are very fine, and make a pretty dish, laid side by side across the dish you serve them on.

### * Cheese Omelette, or Welch Rare-bit.

Cut in thin slices half a pound of good rich cheese, put it in a pan, with two-thirds of a pint of new milk, over the fire; beat four eggs quite light, but not separately; stir the milk and cheese occasionally, and when the cheese is entirely dissolved in the milk, stir in the eggs; have ready three slices round the loaf of bread, toasted a nice even brown; butter it and spread it very thinly with mustard mixed in cold water; when the omelette thickens, which will be in a few minutes (you must stir this all the time from the very beginning), pour it over the toast; add a little salt after you pour in the eggs; serve on a shallow dish.

### * Scrambled Eggs.

Break eight or ten eggs into a large bowl; do not beat them; stir in them a little chopped parsley and some pepper and salt; melt in a frying-pan a piece of butter the size of a walnut; when hot, pour in the eggs, stir them until they thicken; serve in a covered dish.

### Baked Eggs.

Melt in a small pan or tin pie-dish a piece of butter the size of a walnut, open six eggs without breaking them, and pour them gently on the butter; season with pepper and salt, and bake in a hot oven until the whites are firm and set; put a few little pieces of butter on top of the eggs before putting them in the oven.

### * Boiled Eggs.

If you use an egg-boiler, put the eggs in it just as breakfast is served, pour full of boiling water, and send to table; they will cook sufficiently in five or six minutes. If boiled in the kitchen, put them carefully with a spoon into boiling water, so as not to crack the shells, and boil them three minutes and serve. To poach them, drop them carefully, one at a time, into muffin-rings, which you have set in the boiling water; as soon as the whites are set they are done. Serve on a shallow dish.

### * Fried Eggs.

Melt in a frying-pan a piece of butter the size of a walnut, or use the fat of ham; when hot, drop in the eggs, one at a time, being careful not to break the yolk; when the white of the egg is set, they are done. Take them up with a buckwheat-cake turner, or an "egg-slice," which comes for the purpose, and serve them on a warm shallow dish.

### * Omelette.

Beat six or eight eggs very light separately; then mix them and beat them together; add to them pepper and salt, a teaspoonful of chopped parsley, a piece of onion chopped very fine

(the size of half a nutmeg), and a teacup of rich milk, with a small even teaspoonful of corn-starch mixed in it; melt in a large-sized oval or round frying-pan a piece of butter the size of a walnut, run it evenly over the bottom of the pan; when hot, pour in the omelette, brown carefully, fold over and serve.

### * Omelette with Crumbs.

Grate a teacup of bread crumbs very fine, pour on them a cup of rich cream; beat separately and then together six eggs, season them with pepper and salt, add a teaspoonful of chopped parsley and a piece of onion the size of a large pea chopped very fine; melt in a large-sized round or oval frying-pan butter the size of a walnut; mix the eggs, cream and crumbs together and pour them into the pan, being careful to spread the crumbs evenly over the pan; brown very carefully, moving the pan round on the stove; and when brown and set, fold the omelette one half over the other, lift it out carefully and serve. This is a delicious omelette when made by the directions above.

### * Corn Omelette.

Beat the whites and yolks of eight eggs, separately and then together; season with pepper and salt; grate the corn from three ears, mix with the eggs; melt in a round pan a piece of butter the size of a walnut, pour in the omelette, brown carefully, double over and serve. Chopped oysters may be used instead of corn.

### * Eggs on Toast.

Cut slices of bread half an inch thick, toast evenly on both sides, butter quite plentifully the side you will put the eggs on. Poach the eggs and lay them on the toast, sprinkle them over with pepper and salt; serve quickly. You may scramble the eggs and pour over for variety. They are very nice prepared either way, for a breakfast relish.

### * Stewed Ham.

Cut a slice of ham half an inch thick, pare off the rind and all the smoked parts, cut it into small pieces, pour boiling water

over it and let it stand until nearly cold; then pour off the water and put it over the fire in a small stew-pan, with boiling water to half cover it; let it simmer for five minutes; add a teaspoonful of flour, the same of chopped parsley and half a teacup of rich cream; give a boil up and serve. A nice relish for breakfast.

### * Ham with Eggs.

Cut in slices half an inch thick, pare off the rind and fry slightly in a pan; take it from the fire, cut it in small pieces, return it to the pan, and stir in it four or five eggs, until it begins to thicken; then serve in a covered dish.

### Oyster Omelette.

Chop very fine eighteen or twenty large oysters, beat six eggs separately very light, add together the whites and yolks and beat again; mix in a little cold milk a teaspoonful of corn-starch and stir it in the eggs; add the chopped oyster, pepper and salt to your taste, and butter the size of a large nutmeg melted and stirred in; melt in a frying-pan a piece of butter the size of a walnut; when boiling hot, pour in the omelette, brown slowly, fold over and serve on a hot dish.

### Tomato Omelette.

Peel and chop very fine four or five fine ripe tomatoes, season them with pepper and salt, dust on them two teaspoonsful of flour, mix it well in them, so there are no lumps; melt a piece of butter the size of a walnut and stir it through the tomatoes; beat six eggs very light and add them; melt a small piece of butter in a frying-pan, pour in half the omelette, brown slowly, fold over, lay it on a hot dish, and proceed the same way with the remainder of the omelette.

# SAUCES.

### * Oyster Sauce.

Drain the juice from twenty-five or thirty oysters and put it in a porcelain kettle, with three-quarters of a pint of rich milk, or cream and milk mixed; rub to a paste three ounces of butter and a heaping tablespoonful of flour; stir it in the milk over the fire with a wooden spoon until it begins to thicken, then add the oysters, and simmer five minutes, stirring all the time· serve in a small oyster-tureen, with boiled turkey or chicken, or, as directed, with some kinds of boiled fish; add pepper and salt to your taste.

### * Egg Sauce.

Melt in a sauce-pan three ounces of butter, stir in it a tablespoonful of flour; when perfectly smooth, add nearly a pint of milk, salt to your taste; have ready three eggs which have been boiled twenty minutes, cooled and chopped; when the same thickens, stir in the egg, give a boil up, stirring all the time; serve in a gravy or sauce-boat.

### * Drawn Butter.

Melt in a sauce-pan three ounces of butter, stir in it a tablespoonful of flour, add half a pint of boiling water, a little salt, and a tablespoonful of chopped parsley; stir it over the fire until it thickens; if too thick, add a little more water; boil up and serve in a sauce-boat.

### * Caper Sauce.

Make the sauce precisely as drawn butter, leaving out the parsley and adding capers in the place of it, and a tablespoonful of the caper vinegar. Half a teacup of capers to half a pint of sauce.

### * White Sauce.

Melt in a sauce-pan three ounces of fresh butter, stir in it a tablespoonful of flour to a smooth paste; add rather more than half a pint of milk and a saltspoonful of salt; stir over the fire until it thickens.

### Anchovy Sauce.

Bone six anchovies, pound the flesh in a mortar until a paste; melt in a sauce-pan three ounces of butter, stir in it a tablespoonful of flour; when smooth, add the anchovies, a little cayenne pepper and a tablespoonful of tomato catsup; mix all well together, and pour over a half pint of boiling water; boil two minutes, stirring all the time; add the juice of a lemon, and serve with boiled or baked fish.

### * To Brown Flour.

Put half a pound of flour upon a clean plate or in a small pan, and set it in a hot oven until brown all through; stir it very often; keep it in a dredge-box purposely for it. For gravies and some soups.

### Horse-radish Sauce.

Two tablespoonsful of grated horse-radish; put it in a basin and add to it one teaspoonful of mustard, one of salt, a quarter of a teaspoon of pepper, one of sugar and two tablespoonsful of vinegar; add a little cream or milk until a thickish paste. Serve with beefsteaks or cold meats.

### * Mushroom Sauce.

Clean and cut in small pieces one dozen mushrooms, put them in a sauce-pan with butter the size of an egg, cayenne pepper and salt, the juice of a lemon and two tablespoonsful of mush-

room catsup; stew until tender, then add half a teacup of broth and a teaspoonful of flour wet in cold water; boil up and serve with beefsteak or game.

### Mushroom Sauce, No. 2.

Put in a sauce-pan a piece of butter the size of an egg, melt it and stir in it a teaspoonful of flour, mix smooth, add a teacup of broth, two tablespoonsful of chopped mushrooms (peel and wash before you chop them); chop very fine a small white onion, drop it into cold water, and drain dry; stir it in the sauce, simmer ten minutes, then add the yolks of two beaten eggs and a little chopped parsley; boil up and serve with roast lamb or game.

### * Horse-radish.

Scrape the roots and grate them on a coarse grater; put the grated horse-radish into a wide-mouthed bottle and cover with good cider vinegar. Serve with roast beef.

### * Celery Sauce.

Cut four heads of celery into pieces half an inch long, cover with cold water, stew gently until tender, which will take nearly two hours; when it is done, the water should be stewed away to a few spoonsful; stir in this a quarter of a pound of butter, a heaping tablespoonful of flour and a little salt; stir it until it thickens and add rich milk until you have it the right consistence; it will take rather more than half a pint. Serve with boiled turkey or chickens.

### * Mint Sauce.

To three tablespoonsful of chopped leaves of brook mint add three heaping tablespoons of soft sugar and a gill and a half of good cider vinegar; stir well together, and serve with roast lamb.

### * Sauce or Dressing for Codfish Cakes.

Put in a sauce-pan two teaspoonsful of dry mustard, one of salt, one of sugar, one of flour and one of butter; mix all

together and add two tablespoonsful of vinegar and half a small teacup of boiling water; mix thoroughly; let it thicken over the fire, stirring it all the time; when thick and very smooth, cool it and set it away for use. It is better made the day before it is wanted. To be eaten with codfish cakes; also used on cold meat, &c.

### * Browning for Soups, Gravies, &c., &c.

Put on a tin dish half a pound of good brown sugar, set it on a hot stove or range, stir it with a wooden spoon until it is quite black; then take it from the fire and pour over it nearly a pint of boiling water; let it stand until dissolved; bottle it, keep it corked tight and it will keep for months. Use a few spoonsful for browning soups, gravies, ragoûts, &c.

### * Wine Sauce.

Melt in a sauce-pan a quarter of a pound of butter, stir in it a heaping tablespoonful of flour; when smooth, add a large coffeecup heaping full of sugar (a light brown sugar makes a richer sauce than white), stir well together, then pour in half a teacup of boiling water, stir all the time on the fire until it boils and is clear; then set it aside in a vessel of boiling water until you are ready to use it. It is much better and clearer to be made an hour before it is wanted, and kept hot by setting the sauce-pan in a larger one of boiling water; when ready to serve it, add a teacup of good cooking wine, stir it in well, pour it into a sauce-tureen, grate nutmeg over the top and serve.

### * Wine Sauce, No. 2.

Stir to a cream a quarter of a pound of butter and half a pound of sugar, add the beaten yolks of three eggs, four wine-glasses of wine and one of water; mix well together, and stir rapidly over a quick fire until it thickens.

### * A Rich Wine Sauce, No. 3.

Warm but do not melt a cup of butter, stir to a cream with three cups of pulverized sugar; then pour from a boiling kettle

a small teacup of water; stir it over the fire until it thickens; add three glasses of wine and serve. This makes a large quantity; half the recipe is sufficient for five or six persons.

### * Wine Sauce, No. 4.

Stir to a cream a coffeecup full of sifted or pulverized sugar and half a cup of butter; add one egg, beat it well in; then set all in a pan of boiling water, stirring all the time until melted; add a tumbler of wine; pour in a sauce-boat, grate nutmeg over the top and serve.

### * Egg Sauce for Puddings.

Warm a tablespoon heaping full of butter, until it is a little soft, but not melted; stir in this four heaping tablespoons of white sugar until it is creamed; beat very light the yolks of two and the whites of three eggs and stir them into the sugar and butter; bring three wine-glasses of good cooking wine to a boil, pour it boiling hot over the other ingredients, stir all together; when thoroughly mixed, boil over the fire for two or three minutes, stirring all the time, and pour into a sauce-boat.

### * Pudding Sauce.

Stir to a cream three ounces of butter, with a teacup of sifted sugar; when very light, grate it thickly with nutmeg, and boil a teacup of wine and pour over boiling hot; beat until it foams, and serve.

### Pudding Sauce, No. 2.

One teacup of sugar, the white of an egg, a wine-glass of wine, the same of cold water—beaten to a cream. To be used in the place of cream.

### * Hard Sauce.

Stir to a cream a quarter of a pound of butter and two coffeecups of sifted sugar; when perfectly light, add a glass of wine and beat it well in; heap and shape it nicely on a glass dish, and grate nutmeg over the top; or you may heap it in a cone and curl it over with the handle of a spoon; begin at the bottom,

run the spoon-handle in half an inch deep and turn it downwards; do this in rows all the way up to the top; then grate nutmeg over it.

### * Custard Sauce.

Sweeten a pint of milk with white sugar, beat the yolks only of two eggs quite light, mix gradually with the milk; set the vessel in another of boiling water, and stir over the fire until it begins to stick to the spoon; take it off, flavor with vanilla (if you use the essence, two teaspoonsful), and set it in a cool place for a couple of hours before dinner; serve in a silver, glass or China cream-pitcher. To be eaten with blancmange, boiled rice or any cold dessert.

### * Currant-Jelly Sauce.

Melt in a sauce-pan over the fire a teacupful of currant jelly, add to it a tablespoonful of butter; stir well together, pour in a glass of wine, give a boil up and pour over venison or mutton-steaks.

### * Lemon Sauce.

Put a piece of butter the size of an egg into a sauce-pan over the fire; when melted, stir in a coffeecup of sugar (white) and half a pint of boiling water; when the sugar is dissolved, stir in a teaspoonful of corn-starch mixed in a little cold water, give a boil up, stirring all the time, and add a fine large lemon cut in slices.

### * Orange Sauce.

Make it the same as lemon, but substituting a fine large sliced orange instead of the lemon.

### Cream Sauce.

Stir to a cream half a cup of butter and a cup of sugar; boil a teacup of cream and stir it boiling hot in the sugar and butter; add a glass of wine and serve.

### Soyer's Curry Sauce.

"Put in a pan four good-sized onions sliced and two of peeled apples sliced thinly, with a quarter of a pound of butter, the same of lean ham cut fine, a blade of mace, four peppercorns, two sprigs of thyme and two bay-leaves; stir them over a moderate fire until the onions become brown and tender, then add two tablespoonsful of curry-powder, one of vinegar, two of flour, a teaspoonful of salt, one of sugar; moisten with a quart of broth or water; boil until it adheres thickly to the back of the spoon; pass all through a fine sieve, boil again for a few minutes and pour it out. If bottled, it will keep in a cool place in winter-time for a month. Any kind of meat, poultry, fish or game is excellent warmed in this sauce and served with boiled rice."

### * Curry Powder.

Three ounces of coriauder-seed, the same of turmeric, one ounce of black pepper, one of mustard, one of ginger, half an ounce of allspice, half an ounce of cardamom-seed and a quarter of an ounce of cumin-seed. Put these ingredients in a cool oven for several hours; when *warm* (not hot) and thoroughly dry, put them in a mortar, pound them fine, sift them through a sieve and keep in a well-stopped bottle in a cool place. Keeps for years.

### Sauce Piquante.

FOR COLD MEAT OR FISH.

Pound together in a mortar an ounce of grated horse-radish, half an ounce of salt, a tablespoonful of mustard, a quarter of an ounce of chopped onion, half a drachm of celery-seed and the same of cayenne pepper; add gradually a pint of vinegar, and let it stand for a week; then strain through a sieve and bottle for use.

# VEGETABLES.

## * White Potatoes.

Pare them thin, wash in plenty of cold water, and put them over the fire in boiling water hardly to cover them, in a covered vessel, with a little salt; they require from twenty minutes to half an hour; if there is much difference in the size of the potatoes, cut the larger ones in half before you put them on to boil, that they may all be done at the same time; when they are tender, drain off the water, cover them almost close and let them dry for five minutes or more. This makes them mealy and white.

If you wish to boil potatoes with their skins on, wash them very clean and peel a strip all around the potato lengthwise, then put them in boiling water and proceed as above. Serve potatoes in a covered dish.

## * Mashed Potatoes.

Prepare and boil the potatoes as above; after they have dried for five minutes or more, remove the lid of the vessel, throw on the potatoes a spoonful of salt and a piece of butter the size of a walnut; beat them and mash them with a potato-masher until the salt and butter are incorporated; then pour over them half a cup or more of cream, according to the quantity of potatoes, and beat them well with a large fork until perfectly light and creamy; keep the pot they were boiled in on one side of the range all the time you are preparing them. The longer you beat and mash them, the whiter and more light they are.

### * New Potatoes.

Scrape the skins off with a knife, wash them in plenty of cold water and put them over the fire in boiling water, with a little salt; try them with a fork—they are spoiled if cooked too much. When tender, drain off the water and pour over them a white sauce (see Sauces).

### * Fried Potatoes.

Slice raw potatoes lengthwise very thin, lay them in ice-water for half an hour, drain and wipe them and fry in boiling lard or sweet drippings a light brown, take them out very dry, sprinkle them with salt and pepper and serve quickly. The potatoes for this purpose should be cut as thin almost as paper.

### * Fried Potatoes, No. 2 (Saratoga).

Pare and wash them very clean and cut them down through the middle lengthwise in four quarters, have boiling lard to float and cover them, brown them in it; take out and lay them on a dish in the oven until all are finished; then sprinkle them with pepper and salt and serve in a covered dish. If preferred smaller, cut the quarters down again, making eight pieces of each potato (lengthwise).

### * Potatoes Warmed Over.

Slice cold boiled potatoes, season them with pepper and salt and put them in a frying-pan, with butter the size of an egg; stir them about until thoroughly hot, dust over them a little flour, and stir in them a couple of tablespoons of milk; give another stir round for a minute or two and serve; or you may brown them in the butter by leaving out the flour and milk and keeping them covered over, stirring them occasionally.

### * Mashed Potato Warmed Over.

Make up the potato into little balls the size of a walnut, flatten them and fry in drippings or lard a nice brown on both sides.

### * Browned Potatoes.

Boil and mash them as for plain mashed potatoes, heap them up in a smooth cone shape, paint them over with beaten yolk of egg, and brown in a hot oven a few minutes before sending to table

### German Potatoes.

Put a tablespoonful of butter in a pan over the fire; when hot, slice an onion in it, brown it and cut into it six raw potatoes, which have been peeled and washed; add pepper and salt, chopped parsley and a teacup of hot water; cover closely and simmer until tender.

### * Stewed Potatoes.

These are used as a relish for breakfast. Cut cold boiled potatoes in dice, season with pepper and salt; put in a stew-pan a tablespoon heaping full of butter, melt it and add the same of flour, stir until smooth, then pour in nearly a pint of new milk; when it begins to thicken, stir in the potatoes, with a teaspoonful of chopped parsley; simmer until the potatoes are thoroughly hot, and serve in a covered dish.

### Roast Potatoes.

Pick out fine large potatoes, wash them very clean and put them in a hot oven in a dripping-pan, and bake them nearly or quite an hour; try them—when soft, they are done. Serve in an open dish.

### Baked Potatoes.

Pare them thin, wash in plenty of cold water, and put them around beef or mutton about three-quarters of an hour before the meat is done. They will brown very nicely without turning or much attention. When you baste the meat, let them have their share.

### * Potato Snow.

Boil the potatoes, dry them, and rub them, a few at a time, through a cullender, into the dish you serve them in, letting

them heap up a little in the middle. Do it quickly or they will get cold.

### Fried Potato Balls.

Boil eight potatoes; dry them until white and mealy; then mash them with a piece of butter the size of an egg, and when perfectly cold, add to them a quarter of a pound of grated ham, a heaping teaspoonful of chopped parsley, a piece of onion half the size of a nutmeg chopped very fine, pepper and a little grated nutmeg; chop all together and mix through with your hands; then add the yolks of three eggs beaten, mix well, and form them into little balls, flatten them, dip them in beaten egg, then roll them in cracker dust and fry a nice brown, turning them when one side is brown.

### Potato Pie.

Peel and slice the potatoes very thin, butter a deep pie-dish, put a layer of potatoes in the bottom, scatter over a very little chopped onion (one onion is enough for a pound of potatoes), season with pepper and salt and a little chopped parsley, and a few slices of hard-boiled egg; then another layer of potatoes, onion, parsley, egg and pepper and salt, until the dish is full; cut two ounces of fresh butter into little pieces and lay on top, pour over a little water, cover with a good crust and bake slowly an hour and a half.

### Potato Scallop.

Boil the potatoes, dry them well and mash them with butter, about half an ounce to a pound of potatoes; add two or three tablespoonsful of cream; butter some scallop-shells, patty-pans, teacups or saucers; put in the potatoes, make them smooth on the top, cover with bread crumbs moistened with a little melted butter, and brown them in a quick oven.

### * Casserole of Potatoes.

Pare thin and wash twelve very large potatoes, put them in boiling water, with a teaspoonful of salt; when done, drain off all the water, dry them on the back of the range for fully ten

minutes, then throw over them a teaspoon of salt and butter the size of an egg; when the butter is melted, beat them fine with a masher and stir in them half a coffeecup of cream; beat it well in with a fork, then mash once more with the masher; put the potatoes on a dish (a flat one), form them round and high, make an opening in the centre as large as you wish to fill (holding about a quart), paint the potato all over inside and out with beaten yolk of egg, set it in a hot oven; when a fine brown, take it out, fill the opening in the centre with any ragoût, fricassee or macaroni stewed, and serve quickly.—*Ude.*

### * Lyonnaise of Potatoes.

Cut a quart of cold boiled potatoes in slices; put in a frying-pan two ounces of butter, in which fry an onion chopped fine until it is about half done, add the potatoes with two more ounces of butter, a tablespoonful of chopped parsley, pepper and salt, stir and toss them gently until a light brown color, and serve very hot.

### Sweet Potatoes.

Wash them clean, boil them in their skins, put them on about an hour before dinner-time; when nearly done, peel them and lay them side by side in a dripping-pan, and set them in the oven for half an hour.

### * Sweet Potatoes Browned.

Boil them until half or a little more than half cooked, peel and cut them in slices half an inch thick, lengthwise of the potato; put in a frying-pan a teacup of brown sugar and a pint of boiling water; when the sugar is all dissolved, lay in the slices of potato, and brown them evenly on both sides.

### Sweet Potatoes Roasted.

Wash them very clean and put them in a dripping-pan in a hot oven; they require nearly or quite an hour to roast; if they are large, try them by pressing on them with the finger; when soft, they are done

### * Fried Salsify.

Scrape, wash and grate the salsify; add to it, for two dozen roots, three beaten eggs, salt and pepper to your taste, new milk sufficient to moisten it, a little dust of flour, and make it in cakes the size and shape of an oyster, and fry brown in boiling lard or sweet drippings. Or boil the salsify until tender, with a tablespoonful of vinegar in the water; drain and mash it fine; add to it two or three beaten eggs, a little rich milk, a piece of butter as large as a walnut mashed with it, and pepper and salt to your taste; flour your hands a little, form it into cakes, and fry as above.

### Another Way.

Scrape and wash it, split it in half, put it in boiling water, with a little salt and a tablespoonful of vinegar; boil until tender, drain it, and when cold, make a batter of four tablespoonsful of flour, the yolks of three eggs and a gill of cold water, the whites of the eggs beaten to a stiff froth and added last; dip the salsify in the batter and fry in hot lard.

### French Way of Cooking Green Peas.

For three pints of full-grown but tender green peas, cut a pound of bacon into small squares, boil it in water ten minutes to extract some of the salt; then pour off the water and let it brown slightly; wash the peas, and with your hand, whilst they are in the water, work into them a piece of butter the size of an egg; put them in a stew-pan with the fried bacon, a teacupful of cold water, three green-topped onions and a bunch of parsley, with a teaspoonful of brown sugar and a little black pepper; simmer them gently for half an hour, or until they are cooked, but not broken; add a very little water, if they should become too dry; when done, stir in them a teaspoonful of flour mixed with a small piece of butter and two tablespoonsful of cream beaten with the yolk of an egg; take out the onions and parsley, boil up and serve.

### * Green Peas.

Bo l them—if very young, half an hour—if full grown, about three-quarters; drain them through a cullender, turn them into a vegetable dish, with butter the size of an egg and a little salt. When peas are a little old, they are improved by putting a couple of teaspoonsful of sugar into the water they are boiled in.

### * Cauliflower.

Wash it very clean and put it whole into a kettle of boiling water, with a little salt; if young and tender, twenty minutes will cook it; if older, it will require a longer time; try it with a fork through the centre of the stalk; drain it well and serve with drawn butter poured over it.

### * Cabbage.

For boiling, use young, loose heads; cut them in half, wash very clean, and boil and serve as cauliflower, with drawn butter poured over.

### * Corn Pudding.

Grate the corn from two dozen full ears, with a coarse grater which comes for the purpose (or with the little patent machine made for the purpose and which lightens the labor), and add to it three eggs beaten light, a half teaspoon of salt, a teaspoonful of sugar, half a cup of rich milk (if the corn is old, a full cup), and about a teaspoonful of flour, not more; beat all well together and bake—an hour and a half, if all in one—if divided, three-quarters of an hour in a moderate oven. Butter the dish well before you pour in the pudding. This is a New England breakfast dish. It is nice for tea or dinner.

### * Corn Oysters.

Grate the corn from a dozen fine large ears of sugar corn, add three eggs well beaten, a teaspoonful of sugar, a little salt, a small teacup of rich milk, a piece of butter the size of a walnut melted and stirred in, and flour enough to make them stick

together—about half a small teacup. Drop them in boiling lard, fry brown and turn over. For breakfast or tea.

### * String Beans.

Top and tail them, pulling off the strings in the process; cut them up (holding a dozen at a time in your hand) diagonally into pieces the third of an inch in length, throw them in cold water as you cut them; when all are done, wash them, put them over the fire in boiling water. They require fully two hours' boiling, and if old, much longer; when very soft, drain them through the cullender, throw them back in the pot, add salt, butter, a little dust of flour and a couple of tablespoonsful of cream; give a boil up and serve; or you may put them in a vegetable dish, with only butter and salt, if you prefer it.

### * Turnips.

Pare them, cut them into rather small pieces and let them lie in cold water at least an hour, then put them in boiling water and cook them about an hour; drain them and squeeze all the water from them by pressing them between two wooden plates or strong stone-ware, throw them back in the vessel they were cooked in, mash them by beating them with a potato-masher, add to them butter, salt and a couple of tablespoonsful of cream, mix thoroughly and serve in a covered vegetable dish; mash them on the range where they will keep hot whilst being prepared. Sprinkle a little black pepper on the top of them, after they are in the dish; or you may dry them by squeezing them through a clean towel until all the water is pressed out.

### * Turnips in Sauce.

Pare them, cut them in quite small pieces about the size and thickness of a kidney bean, lay them in cold water for an hour, then put them over the fire in boiling water, cook until tender. Cut in this way, they will be done in about half an hour; drain them and dry them slightly by leaving them on the back of the range for a few minutes, whilst you prepare the sauce as fol-

lows: melt in a sauce-pan a heaping tablespoonful of butter, stir in it two teaspoonsful of flour and a little salt; add a teacup of rich milk, give a boil up, stir it all the time until it thickens, then pour it over the turnips, shake them well in it, but do not stir them; give them a boil up and turn them in a covered vegetable dish and serve. Turnips are very nice prepared in this way. Serve them with roast or boiled mutton.

### * Cold Slaw.

Shave very fine half a small solid head of cabbage; melt in a pan a piece of butter the size of an egg, stir in it a heaping teaspoonful of flour; when perfectly smooth, add half a pint of milk, with an egg beaten in it; stir over the fire until very thick and beginning to boil, then *set it off* and stir in the cabbage; when thoroughly incorporated with the sauce, add a little salt and half a cup of cold vinegar, stir well until all mixed, put it in the dish you will serve it in, dust a little pepper over the top and set away. It should be made half an hour before dinner.

### * Stewed Cabbage.

You may use for this the coarser parts of cabbage that are too poor for cold slaw. Cut the cabbage up rather coarsely, chop it a little and put it over the fire with boiling water, stew it for fifteen minutes, then drain off the water, add milk to cover and stew it until very tender (about ten or fifteen minutes will do it); then stir in it a tablespoonful of butter mixed to a paste with a heaping teaspoon of flour, give a boil up, add pepper and salt and serve. This is an excellent dish.

### * Onions.

Peel and wash a couple of dozen small onions, put them in a stew-pan with boiling water; when they have boiled five minutes, drain off the water and fill fresh from the tea-kettle; boil in this until tender. In winter they will require three-quarters of an hour. Young onions in early summer will cook more quickly. Drain off every drop of water; put on them

butter the size of an egg, a teaspoon heaping full of flour; give them a shake to melt the butter and mix it with the flour; pour over them a teacup of rich milk, give a boil up, and turn them into a covered vegetable dish; add a little salt when you put the butter in.

### Fried Cucumbers.

Pare the cucumbers, slice them about half an inch in thickness, lay them in ice-water for fifteen or twenty minutes, then drain them and wipe each piece separately; season them with pepper and salt and dust them with flour; fry them in butter and lard, equal quantities of each. They should be sliced lengthwise.

### * Okra.

Pick out only those that you can pierce easily with your nail—the old ones will never boil tender; wash them, put them in boiling water and cook them twenty minutes or half an hour; drain them, put them in a covered vegetable dish, with butter, pepper and salt; vinegar can be added at the table, if liked.

### * Lima Beans.

Lima beans should be gathered when only half grown and quite green in color; shell them, wash them and put them on the fire in boiling water; they will require about three-quarters of an hour to cook; when done, drain them through a cullender, throw them back in the vessel they were boiled in, put in them a piece of butter as large as an egg, shake them about a little, put in an even tablespoonful of flour, shake again until well mixed, add a teacup of rich milk, give a boil up and serve

### * Salsify Boiled.

Scrape and wash the salsify, and put it in boiling water, with salt and a tablespoonful of vinegar; when tender, drain it, put it in a vegetable dish and pour over it a sauce made with a heaping tablespoonful of butter melted with two teaspoons of flour; when smooth, stir in a coffeecup of rich milk, give a boil

up and pour over. Stir this sauce all the time until it thickens and boils.

### Stewed Carrots.

Scrape and wash the carrots, and if large split them through the middle in four quarters, cut them in pieces an inch in length, cover them with boiling water, simmer for ten minutes, drain off the water, add fresh from the tea-kettle; stew them until tender, which will take about three-quarters of an hour; let the water gradually stew away, so that there will be very little on them when done; stir in them three ounces of butter (to a vegetable dish of carrots), nearly a tablespoonful of flour mixed into the butter, and half a coffeecup of cream, with salt and pepper to your taste; give a boil up and serve in a covered dish. You may add a tablespoonful of chopped parsley.

### Cucumbers Stuffed.

Four or six full-grown large cucumbers, wash them clean, cut a round piece out of the side, scoop out all the seeds from the centre, making a hole through the cucumber about an inch in diameter; make a filling of nearly a pint of fine bread crumbs, a teaspoonful of sweet marjoram, a tablespoonful of chopped parsley, an onion chopped very fine, pepper and salt, butter the size of an egg melted and poured over, and the yolk of an egg; mix all well together, fill the cucumbers, place the piece you cut out back again in its place; tie them round with soft cord, lay them side by side in a small baking-pan, each on a slice of bacon, dust them with pepper, salt and flour; put round them half a cup of cold water, and bake them about half an hour in a quick oven, basting them occasionally; when done, serve them on a small meat-dish side by side, each on its piece of bacon; dust some flour in the pan, add a tablespoonful of tomato catsup and one of water, boil up and pour over the cucumbers.

### * Egg-plant Fried.

Slice the egg-plant a quarter of ar inch in thickness, lay it in a pan of cold water, with a teacup of salt in it, for one hour;

take it out and wipe each piece quite dry, dip it in beaten yolk of egg and cover with cracker dust, seasoned with pepper only, and fry in hot lard a nice brown.

### * Baked Egg-plant.

Pare the egg-plant, cut it in four quarters, and boil until tender in water without salt; when soft enough to mash, drain off the water, mash it perfectly smooth with a potato-masher, add to it a piece of butter the size of a walnut, salt and pepper; butter a small baking-dish, put the egg-plant in it, cover the top with fine crumbs of bread, put little pieces of butter over the crumbs and dust some pepper and salt; bake about half an hour in a hot oven. This is a delicious dish.

### * Squashes.

Young squashes do not require peeling; cut them in about four pieces, and boil in water with a little salt until tender (from half to three-quarters of an hour); drain them, press them between two wooden trenchers or plates until you can squeeze out no more water; throw them back into the vessel they were boiled in, mash them with a potato-masher, add a good piece of butter, pepper and salt, keeping them hot on the range, and serve in a covered dish.

### * Parsnips.

Scrape and wash them, split them down through the middle—if large, in quarters; boil them in water with a little salt; when tender, drain them, put them in a vegetable dish and pour over them drawn butter made with milk.

### * Parsnips Fried.

Scrape and wash them, and boil them whole until tender; when cold, cut them in slices lengthwise half an inch in thickness; put in a pan a mixture of two-thirds molasses and one-third water (a cup of molasses and half a cup of water), make it hot, lay the parsnips in and brown them, turning them over

when one side is done; they will absorb all the molasses and water by the time they are all browned; serve them dry.

### * Beets.

Beets in summer-time will take very much less time than the will in the winter, when they become dry and tough. For summer beets: wash them clean, and boil them until tender (from half an hour to three-quarters), skin them—if large, slice them; if quite small, split them in half, and put them in a covered vegetable dish, with plenty of butter, salt and pepper, or you may make a drawn butter with milk and pour over them. Winter beets require a long time to cook—two or three hours, according to their size. Serve them with butter, pepper and salt.

### * Mushrooms.

It is to be supposed you have the right kind before you go so far as to cook them. Peel the skin from the tops, cut off the tough end of the stem, wash them clean, take them from the water, drain them a minute, and put them in a stew-pan, with three ounces of butter to each quart of mushrooms, a little cayenne pepper and salt, and cook them quite fast for twenty minutes or half an hour; when tender, they are done; try with a fork through the stems. Turn them into a covered dish and serve.

### Mushrooms, No. 2.

Prepare them as above, and put them dry into a stew-pan over the fire; to each quart allow a small teaspoon of salt, half a saltspoon of cayenne pepper, three tablespoons of soft butter (not melted) mixed smoothly with a tablespoon heaping full of flour; put all together and cook them half an hour or until very tender; when done, stir in a cup of cream, give a boil up and serve in a covered dish.

### * Macaroni Boiled.

The twisted Italian macaroni is the best. Break each twist by crushing it in the hand; break again. if not small enough; it should be two inches long; put it in a stew-pan holding at

least two quarts and a pint, with a tablespoonful of salt; simmer, but do not boil it, for about twenty-five or thirty minutes, until tender, but not broken or split; shake it frequently and loosen from the bottom of the vessel with a spoon; replenish it from a kettle of boiling water, so as to float it all the time. These directions will answer for all preparations of macaroni (the water must be boiling when you put the macaroni in it, or it will go to paste). When done, drain it through a cullender and let it stand covered whilst you prepare a sauce, with three ounces of melted butter stirred to a paste with an even tablespoonful of flour, a saltspoonful of salt and half a pint of milk; stir it all together over the fire until it thickens; put the macaroni into a vegetable dish, pour the sauce over it, shake it through, cover and serve.

### * Macaroni Baked in Cream.

Break up the macaroni and prepare it as above; drain off all the water through a cullender; when cooked, butter a baking dish, put in the macaroni, sprinkle plentifully with salt, cover with little pieces of butter and pour over it rich cream, as much as the dish will hold. Bake in a quick oven three-quarters of an hour. Serve in the dish you bake it in.

### * Baked Macaroni.

Break up half a pound of macaroni in two-inch lengths, and simmer it as for boiled macaroni, drain it well; have ready grated half a pound of good rich cheese, not too old; butter a baking dish, one that will do to serve it in, divide the cheese in half, put one portion in the dish, scattering it evenly over the bottom, pour in the macaroni, arrange it smoothly, and put over it the remaining half of the cheese, sprinkle it plentifully with salt, and pour over it a large coffeecup of cream and milk mixed; bake it three-quarters of an hour; it should be a nice brown on top.

### Macaroni Pudding.

"One of the most excellent preparations of this article is the Timbale de Macaroni." Prepare half a pound of macaroni as above, drain it well in a cullender; "beat up the yolks of five and the whites of two eggs, take half a pint of rich cream, the breast of a cold fowl and some thin slices of ham minced fine; add to them two or three tablespoonsful of finely-grated Parmesan cheese" (this is the pineapple cheese), "and season with pepper and salt. Mix all these with the macaroni, and put into a pudding-mould well buttered, cover closely, let it steam in a stew-pan of boiling water for about an hour. Serve quite hot with rich gravy."—Kitchener.

This may also be baked. It is a European way of preparing macaroni, and a very fine recipe. If baked, put it in a rather shallow dish and bake three-quarters of an hour.

### * Stewed Celery.

Wash the celery clean, cut it in pieces about two inches in length, put it in a stew-pan with cold water to cover, and simmer slowly nearly two hours; then drain off the water; add to the celery a coffeecup of cream, two ounces of butter with a teaspoonful of flour mixed in it, and a little salt; give a boil up and serve. Serve with boiled poultry or mutton.

### * Hominy.

*Philadelphians* call by this name the full-sized unbroken article; take of such a coffeecupful, wash it in two or three waters; its whiteness depends somewhat on this, and put it in an *earthen* sauce-pan with a close-fitting lid, holding about two quarts or a little more (no less), fill up with cold water, cover closely, and set it far off in one corner of the range the morning of the *day before* you wish it for dinner; do not disturb it until next day; then quite early in the morning bring it forward where it will cook slowly, stir it occasionally, add *no more water*, and let it cook until ready to serve for dinner, be that early or

late; towards dinner-time, if not boiled sufficiently dry, leave off the lid for a while that the water may all evaporate, as it must be dry *without draining*. When ready to serve it, put in a vegetable-dish a piece of butter as large as an egg and a teaspoonful of salt, turn the hominy in the dish, make a little hole in the middle, put in it two tablespoonsful of cream (not milk), cover closely and send to table, to be stirred when helped. If these directions are followed, you will have hominy in perfection, which is a very excellent dish; most other ways of cooking it you have a compound that nobody eats.

### * Samp or Gritz.

This is the hominy ground rather coarsely, called sometimes breakfast-hominy; it will boil in a much shorter time than the above; put it on in cold water, and boil it an hour or two slowly, served plainly and seasoned at the table. When cold, you may make a very nice dish of what has been left from another meal by stirring in it, to about a pint, three eggs well beaten, butter the size of an egg melted in a cup of warm milk, and a little salt; beat it until perfectly smooth, butter a dish, turn in the mixture, and bake in a quick oven from half to three-quarters of an hour; when a nice brown, it is done. For breakfast, or to eat with roast meat at dinner.

### * Fried Tomatoes with Cream Gravy.

Wash and wipe large ripe tomatoes, and cut them in slices half an inch in thickness, season with pepper and salt, and fry them in sweet drippings or half butter and half lard. When they are all done, dish them, and dust a little flour in the pan, pour in a teacup of rich cream, give a boil up, pour over the tomatoes and serve. A nice breakfast dish.

### * Baked Tomatoes.

Pour boiling water over them to loosen the skins, peel them, and cut out any green core there may be; butter a baking-dish,

put in the tomatoes whole, two layers, each one seasoned with pepper, salt, a sprinkling of sugar, and little pieces of butter put over quite thickly, and bread crumbs, rather more crumbs on the top layer than the other, strew pieces of butter, pepper and salt over the crumbs on the top, bake nearly two hours in a good oven, serve them in the dish they are baked in. Canned tomatoes that are put up without cooking are very nice done in this way.

### * Broiled Tomatoes.

Wash and wipe fine large ripe tomatoes, cut them in half horizontally through the middle, put them on a gridiron with the cut side down over a clear fire. When partially cooked, turn them over, and finish them with the skin side next the fire; lay them on a hot dish, and season with butter, pepper and salt. A nice breakfast dish.

### Stuffed Tomatoes.

Take fine large ripe tomatoes, cut out the blossom end, and scoop out the insides as clean as you can without breaking the skins, chop this fine, add to it equal parts of cold roast beef, mutton or chicken, cut as fine as possible with a chopper, and as much green corn as meat, cut raw from the cob, mix all together and add a few bread crumbs made very fine, season with pepper and salt, and a very little piece of onion chopped fine; fill the tomato skins with this mixture, put a piece of butter as large as a nutmeg on the top of each one, and place them side by side in a buttered baking-dish large enough to hold them without putting them over one another; bake them nearly an hour in a good oven.

### * Stewed Tomatoes.

Pour boiling water over the tomatoes to loosen the skins, let them lie in it for a few minutes, peel them, cut out the green core, and squeeze a little of the juice from them, cut them up, and put them in a shallow uncovered vessel, season them with pepper, salt, a teaspoon heaping full of sugar, and set them over a brisk fire; cook them twenty minutes or half an hour, stirring

them frequently. When they are cooked, add a tablespoonful of butter with half as much flour rubbed in it, simmer one minute longer and serve. They are very nice thickened with grated bread crumbs instead of flour.

### * Succotash.

Shell a quart of Lima or string beans (the last, after the pods are too old for the table), put them in a stew-pan with two quarts of cold water, and cook them an hour or until they are tender, allowing the water to boil away until there is very little on them; cut the corn from two dozen ears, scrape the cob down with the back of a knife, add all to the beans, with pepper, salt, and a teacup of cream, simmer gently for twenty minutes, stirring frequently to prevent burning; then add butter the size of an egg, stir it well in and serve.

### * Brown Onion Sauce.

Peel and slice the onions, melt in a pan a quarter of a pound of butter for a quarter of a peck of onions (it is not worth while to do less than this quantity as they shrink very much in cooking), put the onions in with the butter, season with plenty of pepper and salt, and set them a little back where they will cook slowly, cover them, and cook for two hours. When done, they will be a fine, rather light brown all through; dust in a very little flour, give a boil up, and serve with roast ducks or game; stir them frequently whilst they are cooking, and watch them that they are not on too hot a range or they will burn.

### * Brown French Beans.

Put a pint of beans in cold water over night, wash them well before putting them to soak, and in the morning put them in a sauce-pan or pot in the water they were soaked in, and cook them slowly four or five hours, with a little salt in the water; let the water all boil off them towards the last, they will then have a rich sauce around them, and must not be drained; turn them in a vegetable-dish with butter the size of an egg, and a little salt; cover and serve. Good with roast mutton or poultry.

### * To boil Rice.

Wash the rice in several waters, put it on the fire in boiling water with a little salt, let it boil ten minutes *exactly*, stirring it *once*, then drain off the water, put the lid closely on the vessel, set a little on one side, and let it steam for exactly ten minutes more, then turn out and serve. Rice that is boiled in this way is perfectly tender, dry, and every grain separate. A coffeecup of rice will fill a small vegetable dish when cooked.

### * Asparagus.

Cut off the tough ends, peel the skins off up to the heads, wash very clean, and tie in little bundles with wrapping cord, heads all one way; put them in boiling water, with a teaspoonful of salt. They will require about three-quarters of an hour to boil. When the asparagus is done, cut a slice of bread all around the loaf, half an inch in thickness, toast it a nice brown, dip it quickly into the water the asparagus was boiled in, and lay it in the dish you will serve it in; take the strings from the asparagus, lay it on the toast, heads all one way, and pour over it a drawn butter made with a tablespoonful of butter melted with a heaping teaspoon of flour and a small teacup of the water the asparagus was boiled in; give a boil up altogether in a little sauce-pan.

### * Poke.

Wash the stalks, tie them in little bundles, as asparagus, put them in boiling water with a little salt, cook them until tender, they will take from half to three-quarters of an hour; lay them in a dish and pour drawn butter over them, but made of boiling water from the tea-kettle, in the proportion of that for the asparagus; or you may put a good lump of butter on it and dust on pepper and salt; add vinegar at the table, if liked.

### * Spinach.

Spinach requires to be well washed, or it is apt to be sandy. Cut off the roots, so as to allow the leaves to fall apart, wash in

several waters, and let it lie in cold water for an hour or more; then put it in boiling water with a little salt, boil about twenty minutes or half an hour, drain it through a cullender, chop it in a wooden bowl, return it to the vessel it was boiled in; put in it butter the size of an egg, pepper and salt; stir it over the fire until the butter is melted, when it is ready to serve. Put it in a covered vegetable dish, with a couple of poached eggs laid on it, or two hard-boiled eggs sliced and laid over the top. You may add to the spinach before it is dished a couple of tablespoonsful of cream, with as much flour mixed in it as would lie on a three-cent piece.

### * Green Corn.

This should be cooked on the same day it is gathered; it loses its sweetness in a few hours, and must be artificially supplied. Strip off the husks, pick out all the silk, and put it in boiling water; if not entirely fresh, add a tablespoonful of sugar to the water, but *no salt;* boil twenty minutes fast, serve on an open meat dish, covered with a napkin; or you may cut it from the cob, put in plenty of butter and a little salt, and serve in a covered vegetable dish.

It is very nice mixed with Lima beans, after it is cut from the cob; have the beans hot and drained very dry, and stir them in the corn after it is cut off, with plenty of butter.

### * Stewed Sweet Corn.

Cut corn that is full grown, but young and tender, from the cob, and put it in a sauce-pan with new milk to cover it, and stew *slowly* for twenty minutes, watching closely and stirring or it will burn; when done, stir in a large tablespoonful of butter, with half a teaspoonful of flour stirred in it and a small teaspoon of sugar, if the corn is not freshly gathered; give a boil up and serve in a covered dish.

Corn left cold from the day before may be cut from the cob and cooked over in this way—but for ten minutes, instead of twenty, and served for breakfast

# BREAD, CAKES, &c.

### * Yeast.

Put a large handful of hops over the fire in three pints of cold water, boil it fifteen minutes; put in a small stone pot five tablespoonsful of flour, mixed to a paste with cold water; add to it a tablespoonful of salt, a teacup of white sugar, a teaspoonful of ginger and five raw potatoes, peeled, washed and grated. When the hops have boiled fifteen minutes, strain the water off them boiling hot on to this mixture; put back into the vessel you boiled the hops in, after rinsing it out; let all come to a boil; stir until it thickens. When nearly cold, add a teacup of yeast, set it in a warm place until perfectly light; then stir it down and keep it in a cool place closely covered.

### * Yeast, No. 2.

Two single handsful of hops, boiled for half an hour in a quart of water (closely covered), strain it on to half a pint or a little more rye flour, to make a stiff batter; add a tablespoonful of salt, one of sugar and one of ground ginger; when cool, stir in a teacup of yeast. In winter, put in two tablespoons of this yeast and in summer one, for three loaves of bread. Keep it in a cool place covered closely.

### Dry Yeast.

Peel, wash and boil six medium-sized white potatoes; put into a crock three pints of flour, press the potatoes through a cullender into the flour; boil a large handful of hops in three

pints of water for fifteen minutes, strain over the flour and potatoes, mix thoroughly, and when only milk-warm, pour in cold water enough to make it the consistency of sponge; soak a half pint of dry yeast and add to it; let it rise very light, stirring it down three or four times; then put three quarts of sifted corn meal into a bread-bowl and pour the raised yeast into the middle of it, mix until quite stiff, roll out, cut in squares, and put it on dishes to dry in the air where it is shady; turn it occasionally. It will dry in a couple of days. Put it in bags, and hang it up in a dry place.

### * Bread, No. 1.

Boil six or eight potatoes in a quart of water; when perfectly soft, mash them in the water they were boiled in and press them through a cullender, stir into them a quart of boiled milk, and when a little cool, add a teacup of yeast and flour enough to make a stiff batter, with a little salt; let this stand all night; in the morning pour it into a pan or bread-bowl, into which you have sifted three quarts of flour; stir all together into a dough, adding more flour, if you have not enough; cover it with a clean towel or bread-cloth, and if in winter, set it in a warm place until perfectly light, which you can test by pulling it from the side of the pan with your *finger;* if it draws innumerable threads, it is ready to knead; flour your paste-board and turn the dough on it, and knead it for at least three-quarters of an hour, and if you double the time, the bread will be all the better; add as little flour as you possibly can, only a sprinkle now and then on the board to prevent its sticking; divide into even portions, as many as you wish loaves; make each one into a round ball, put them into greased bread-pans, flatten them and set them covered in a warm place; in half an hour they will be ready to bake. Bread does not require as hot an oven as pastry or cake. You may make the bread with water, if you prefer it, instead of milk.

### * Bread, No. 2.

Peel and cut in pieces two potatoes, boil them in a pint of water; when perfectly tender, mash them, stir in them the water they were boiled in, and when cool, add three pints of new milk, which has been boiled and cooled, a teaspoonful of salt, and a teacup of yeast; stir in sifted flour to make a dough, cover this and let it rise all night; in the morning knead it for half or three-quarters of an hour, using very little flour, and let it rise again until very light; then turn it on your paste-board, divide it into loaves, knead very little, shape them and put them in buttered pans; let them rise again for about half an hour; then bake in a moderate oven.

### Brown Bread, No. 1.

To one quart of unbolted flour put a pint of wheat flour, a tablespoonful of brown sugar, and a little salt; mix with lukewarm water, and proceed as in other bread.

### * Brown Bread, No. 2.

Make a stiff sponge in the evening of unbolted flour and a quart of tepid water; add a little salt and half a cup of yeast; in the morning add half a teacup of brown sugar, knead it well in; make up into loaves, and set them in a warm place to rise. When light, bake in a rather hot oven.

### * Mountain Bread, No. 1.

Two pounds of flour, with a quarter of a pound of butter and the same of lard rubbed through it; add a little salt, mix it with a pint of sour milk, and stir through it a teaspoonful of saleratus or soda; roll out very thin; bake on tins, mark it with a knife and break in squares. Serve hot.

### Mountain Bread, No. 2.

One quart of flour, a piece of butter the size of an egg rubbed into it with your hands half a teaspoonful of salt; mix with

sour milk, add a teaspoon half full of soda dissolved in a little hot water, roll out thin, mark into squares with a knife, break it up and serve hot.

### Mountain Bread, No. 3.

Five pints of sifted flour, with three teaspoonsful of cream of tartar mixed in it dry, a teaspoonful of salt; melt in a half-pint of milk, half a pint of butter and lard, equal parts of each; when a little cooled, stir in the flour; mix well, and then add half a pint more of cold milk in which you have dissolved a teaspoonful of soda. Knead it well; the dough should be very soft—if not so, add a little more cold milk. Roll out in thin sheets, mark it in squares the size you wish to break it, and bake it on tins ten minutes in a quick oven. Break it up and serve hot.

### Saratoga Bread.

Warm two tablespoonsful of butter in a pint of sweet milk, stir it gradually into a quart of sifted flour, add half a teaspoonful of salt and four tablespoonsful of yeast; let it rise all night, if for breakfast—if for tea, set it at noon. Before baking, add half a small teaspoonful of saleratus; pour into a shallow pan, which has been buttered, and bake half an hour in a good oven.

### * Rye Bread.

Make a sponge in the evening with three pints of tepid water and rye flour to make a stiff batter; add a teacup of yeast; in the morning stir in with a spoon rye flour until you have it not quite as stiff as wheat bread; put it in greased pans, wet your hand in cold water and smooth the tops of the loaves, set them in a warm place to rise for an hour, or until to the tops of the pans; then bake. This quantity will make three good-sized loaves. Add a teacup of yeast to the sponge in the evening.

### * Bread Biscuit.

When the bread is kneaded ready to go in the pans, set away in a cool place a pint-bowl of it; at twelve o'clock beat it with an egg, a piece of butter the size of an egg, and half a cup of

rich milk. When thoroughly incorporated, stir in as much flour as you will need to roll them out, knead it into a loaf, and set it to rise in a warm place. When very light, turn it on to the paste-board, roll it out, and cut into biscuit; put them in pans, let them rise about half an hour longer, and bake about fifteen minutes in a quick oven.

### Maryland Biscuit, No. 1.

One quart of flour, rub in it with your hands half a cup of butter, half a teaspoon of salt; make a stiff dough with cold milk, knead it a little, then turn out on a paste-board, and beat it with a rolling-pin for twenty minutes or half an hour, knead ing into a ball and beating out continually; roll out half an inch thick, cut in small round cakes, prick them with a fork, and bake about fifteen minutes in pans well greased.

### Maryland Biscuit, No. 2.

Two pints of flour, two tablespoons of lard rubbed through it, a little salt and one egg; rub all well together, mix with cold milk into a stiff dough, and beat two hours with a rolling-pin; mould into little balls rather larger than a walnut, flatten them, prick with a fork, and bake ten or fifteen minutes in buttered pans.

### Maryland Biscuit, No. 3.

Rub half a pound of lard into three pounds of flour, put in a spoonful of salt, a teacup of cream, and water sufficient to make a stiff dough; divide it into two parts, and work each well until it will break off short and is smooth; cut it in small pieces and mould it into little round balls; give them a slight roll with a rolling-pin to flatten them a little, stick them with a fork, and lay them, not to touch each other, in greased pans, and bake in a quick oven.

### * Very fine Biscuit.

Two pounds of sifted flour, a quarter of a pound of butter, a piece of lard the size of a walnut, three eggs, a teaspoon of salt.

three boiled potatoes mashed fine, two-thirds of a pint of milk, and four tablespoons of yeast; keep out half a dredge-box of flour and make a sponge with the milk, flour, yeast and salt. Put the flour in a large bowl, make a hole in the middle of it, in which put the milk, yeast and salt, stirring it into a sponge at ten o'clock in the morning, if the biscuit are for tea. Beat very light the eggs, potato, butter and lard; mix them with the sponge at twelve o'clock, make all up into a loaf and set in a warm place until four o'clock; then roll out, using the flour left out and no more; let them rise again, and bake in a quick oven ten or fifteen minutes.

### "Fayal Biscuit."

Three cups of flour, one cup of milk, a piece of butter the size of an egg, three eggs beaten light, a teaspoonful of sugar, two teaspoonsful of cream of tartar dry in the flour, one of soda dissolved in a teaspoon of hot water and added just before baking. Mix the eggs, milk, sugar and salt together, stir in the flour, then the butter warmed, then the soda, and bake immediately, either in muffin-rings or roll-pan.

### * Soda Biscuit.

Three pints of flour, a tablespoon of butter and one of lard, a teaspoon of salt, three teaspoons even full of cream of tartar, one of soda; sift the cream of tartar with the flour dry, rub the butter and lard very thoroughly through it; dissolve the soda in a pint of milk, and mix all together. Roll out, adding as little flour as possible; cut with a biscuit-cutter and bake twenty minutes in a quick oven.

### * Tea Biscuit.

Take as much dough from the above recipe for bread, when moulding for the pans, as would make one loaf, work into it a quarter of a pound of butter, divide into biscuits, roll them round, flatten a little and place them in buttered pans; let them rise until very light, and bake. If you wish them hot, set the

lump of dough in the cellar, or in a very cool place, until about four o'clock in the afternoon; then add the butter, work it thoroughly into the dough, mould out and set to rise.

### Tea Biscuit, No. 2.

Boil a quart of milk, and pour it over half a pound of butter and lard, equal quantities of each; add two tablespoonsful of sugar, and one grated potato; when nearly cool, stir in flour to make a thick sponge, add the salt with the flour; then stir in the whites only of two eggs and half a cup of yeast. When very light, roll out, using as little flour as possible; cut in biscuit, put in buttered pans, set in a warm place until very light, which will be in half an hour, and bake in a quick oven ten or fifteen minutes.

### * Potato Biscuit.

Peel, wash and boil eight large potatoes, dry them off, and mash them, with a piece of butter the size of a large egg; add a teaspoonful of salt and milk enough to make a batter of them; stir in flour to make a stiff dough, with half a teacup of good yeast. When light, roll out and cut in biscuit; let them rise until very light. Bake in a quick oven ten or fifteen minutes.

### * Dried Bread.

As pieces of bread will accumulate sometimes, it is well to know a use they may be put to. Spread the slices and pieces on a tin dish and set them in a moderate oven until perfectly dry and slightly brown; when nearly cold, roll them quite fine and keep them in a tin or wooden box. They are nice for frying oysters, or for sprinkling over a ham that is to be baked, or for any purpose you would use bread crumbs.

### * Breakfast Rolls

One pint of milk, three-quarters of a cup of butter, or butter and lard mixed, half a teacup of yeast, a little salt; make a thick sponge of these over night, using all the flour you will need,

excepting what you use in rolling them out. In the morning flour a paste-board, turn them on it and roll out half an inch thick, cut them out with a biscuit-cutter, lay one or another (two deep), put them in the pans, which must be well greased, set them in a warm place, let them get very light, and bake fifteen minutes in a hot oven.

### * Hot Rolls.

One pint of milk scalded, stir in it a tablespoonful of butter; when cool, the white of one egg beaten light, a little salt, three tablespoonsful of yeast and flour enough to make a soft dough; mix with a spoon, set over night, and next morning drop in buttered roll-pans and bake about fifteen minutes. They should not be much thicker when mixed up at night than muffin batter, and no more added in the morning. This quantity makes twelve rolls. They are exceedingly nice.

### * Split Rolls.

Boil a pint of milk and let it cool, rub into a quart of flour a tablespoonful of butter and one of lard, add half a teaspoonful of salt; make a hole in the middle of the flour and stir in the milk, half a teacup of yeast and two teaspoonsful of white sugar; let this stand until morning, then mix all together and set in a warm place to rise. When light, knead into a very soft dough, and let it rise again until noon, then roll out, cut into round cakes, spread very thinly a little butter over each one, fold over, making a half circle of each one, and put them in pans to rise again. When very light, bake. If you wish them for breakfast, set them at noon the day before, and knead them up at ten o'clock at night, and in the morning roll out and put in the pans.

### * Very Fine Rolls.

One pint of new milk poured hot over two large potatoes boiled and mashed, two ounces of butter and two of lard stirred into the potato and milk, a teaspoonful of sugar, one of salt, two pounds of sifted flour, and half a teacup of yeast; knead all to-

gether for twenty minutes after breakfast if for tea; when very light, roll them out an inch in thickness, put in pans, rise again until very light, and bake in a hot oven

### * "Parker-House Rolls."

At noon mix well with two quarts of sifted flour, one tablespoonful of lard, and a little salt; make a hollow in the middle of the flour, and pour in it a pint of hot-boiled milk, and set it away to cool until evening, then stir in the milk half a teacup of yeast, the same quantity of white sugar, and set it in a warm place to rise. In the morning knead all well together, not using any additional flour; let it rise until noon; if it gets light before that time mould it over again; at noon roll out about half an inch in thickness, cut into shape, place in buttered pans an inch apart, and set in a warm place to rise until tea-time. Bake ten minutes in a hot oven.

### * French Rolls.

One quart of sweet milk, a quarter of a pound of butter, a teacup of yeast, a teaspoonful of saleratus; warm the milk and butter together until the butter is melted, stir in half a teaspoon of salt, the saleratus dissolved in a teaspoon of hot water, flour to make a stiff sponge, then the yeast; set them over night for breakfast, roll out with as little flour as possible, put them in buttered pans to rise. When very light, bake in a hot oven ten or fifteen minutes.

### * Flannel Rolls.

Four eggs, one quart of milk, flour to make a batter the consistence of muffins; bake in round tins three inches deep half an hour in a quick oven.

### * Pocket-book Rolls.

Take at noon one pint of morning milk, a piece of butter the size of a walnut, a tablespoonful of sugar and a little salt; boil all together; when cool, add half a teacup of yeast and two

quarts of flour; knead as you would bread, and set it in a warm place to rise. It will be light by tea-time; then knead it again; at bed-time knead it up again, using as little flour as possible. In the morning roll out without kneading, about half an inch thick, cut out, spread very thin with butter, fold them over, put in a buttered pan, let them rise a few minutes and bake.

### * Potato Rolls, No. 1.

Boil two pounds of potatoes, mash them with two ounces of butter, add a pint of milk, a little salt, a gill of yeast, and flour enough to make a soft dough; when light, roll out, cut in cakes like biscuit, using as little flour as possible; set them in a warm place to rise, and bake from ten to fifteen minutes.

### * Potato Rolls, No. 2.

Boil and mash five large potatoes, stir in them butter the size of an egg, and a little salt; warm a pint of new milk, with a tablespoonful of lard in it; beat four eggs and stir them in the potatoes, butter and milk; then add two and one-quarter pounds of flour; mix well with two tablespoonsful of yeast; set them to rise at one o'clock, at four roll them out half an inch thick, put them in buttered tins and let them rise until seven o'clock; then bake in a hot oven.

### Graham Rolls.

Two pounds of potatoes, boiled and rubbed through a cullender, half a small cup of sugar, a teaspoonful of salt, half a cup of good yeast, and unbolted flour, to make a stiff dough; set them to rise in the evening, and mould them out in the morning and bake for breakfast.

### * Rusk.

One pint of milk, one cup of sugar, one of butter, five eggs, a little salt and half a pint of yeast; warm the milk and butter together, stir in the sugar and salt, and when nearly cold, the eggs beaten light and flour to make a stiff sponge. Set them over

night; put the yeast in last. Next morning, when very light, mould them out, or roll them; add as little flour as possible, only just enough to roll them with; put them in buttered pans, and set in a warm place. When very light, bake in a quick oven ten or fifteen minutes.

### Bread Cakes.

Put to soak over night a quart bowl full of broken stale bread in cold water to cover it; in the morning, strain through a clean cloth and squeeze out all the water, mash the bread in a basin with the back of a wooden spoon, add three beaten eggs, a little salt, a pint of milk, and flour to make a batter; bake as buckwheat cakes.

### Canada Egg Bread.

Half a pint of corn meal, the same of flour; stir in half a teaspoonful of cream of tartar, a tablespoonful of butter, warmed so that it will stir in, but not melted, one cup of milk, three beaten eggs and a small half teaspoonful of soda dissolved in a teaspoonful of hot water, beaten in last. This makes a stiff batter. Bake in square tins, mark it with a knife the size you wish it, break it up and serve hot.

### * Breakfast Cake

As much bread dough, when ready to make into loaves, as will fill a small kitchen-bowl; work into this with your hands a piece of sweet fresh lard the size of an egg, sprinkle your paste-board lightly with flour, roll out as thin as you can get it, put it in a shallow pan to rise for twenty minutes or half an hour, and bake fifteen or twenty minutes in a quick oven. Very nice.

### * Breakfast Cake.

One quart of sifted flour, one egg, a little salt, a tablespoonful of butter, two teaspoonsful of cream of tartar, one of soda, and a pint of milk. Warm the milk, stir the butter in it when cool, add the egg beaten, salt, the flour with the cream of tartar sifted in it, and last the soda dissolved in a tablespoonful of hot water.

Bake about twenty minutes in flat square tins, mark the crust through with a knife, break up, and serve hot.

### Tea Cake.

Three cups of bread-dough ready for loaves, three cups of sugar, three eggs, one cup of butter, one teaspoon of cream of tartar, half an ounce of soda; mix all together thoroughly, soda last, and bake in loaf or flat tins.

### Rice Griddle Cakes, No. 1.

Two cups of boiled rice mashed, one cup of flour, one of corn meal; mix with cold milk to form a stiffish batter, sift two teaspoons of cream of tartar in the flour, and dissolve a small teaspoon of soda in a tablespoonful of hot water, and add it after stirring in two beaten eggs. Bake on a griddle the same as buckwheat cakes.

### * Rice Griddle Cakes, No. 2.

Pick and wash half a pint of rice, boil it very soft, drain it, and stir in it a piece of butter the size of an egg. When cool, sift over it one pint and a half of wheat flour, add a saltspoonful of salt, beat five eggs very light and stir into it, add a quart of milk, beat the whole very hard, and bake on a griddle.

### * Rice Griddle Cakes, No. 3.

Pick, wash and boil half a pound of rice until very soft, drain off the water, mash it with a potato-masher, stir in butter the size of an egg. When cool, stir in six eggs beaten light, half a pound of flour, and a quart of milk; beat all well together and bake on a griddle.

### * Indian Meal Breakfast Cake.

Scald a quart of Indian meal with boiling water until like mush, add a teacup of boiled grits or fine hominy, a little salt, two beaten eggs, and milk enough to make a thick batter, a small teaspoon even full of saleratus, put in last, bake in square tins, well buttered, in a quick oven; cut in squares and serve hot.

### * Oatmeal Breakfast Cakes.

To a pint-bowl of cold oatmeal mush, stir in it about half a cup of hot water (use only enough to moisten it, and beat it smooth), then add two eggs beaten very light, separately and then together; add cold milk to make a thin batter, and a tablespoonful of flour; if they break in baking, add a very little more flour.

### * Buckwheat Cakes.

Three pints of buckwheat meal, two heaping tablespoonsful of unbolted flour, or one of white flour and one of Indian meal, a teaspoonful of salt; stir these together, adding gradually water slightly warm to make a stiff batter, beat for fifteen minutes, then add half a cup of good yeast, a tablespoonful of molasses, and a little more water, beating well together; cover them, and set them to rise in a warm place over night if for breakfast; in the morning, if you find them too thick, add a little more water with a saltspoonful of soda dissolved in it.

### Velvet Cakes.

One quart of milk, the same of flour sifted, three eggs beaten light, and a little salt; stir the milk gradually into the flour, beating well; add the salt, then the eggs, and a wine-glass of yeast; stir in a tablespoonful of melted butter, beat thoroughly, set it in a warm place at noon, if for tea, and when light, bake in muffin-rings; if for breakfast, set them at night.

### Corn-batter Cakes.

One pint of corn meal, a small teaspoon of soda, the same of salt. Pour boiling water over the Indian meal, beating all the time until like mush; let it stand until cool, add the beaten yolks of four eggs, a handful of flour, with two teaspoonsful of cream of tartar in it, stir in milk until like buckwheat cakes, then add the soda in a spoonful of hot water, whites of eggs last; bake on a griddle.

### * Wisconsin Cakes.

Two teacups of unbolted flour, one of white wheat flour, two eggs and a pint of cold milk. Beat the eggs and stir in flour and milk alternately, adding a little salt; heat the pan hot in the oven; put a piece of butter the size of a small nutmeg in each little cup, pour each one half full, and bake in a hot oven fifteen minutes. These cakes, the Rye Puffs, and Laplanders, require to be baked in a pan which comes for the purpose and can be procured at any hardware store.

### * Flannel Cakes.

Beat three eggs separately and then together; stir in alternately flour to make a thin batter with three pints of buttermilk or sour milk; melt a tablespoonful of butter and add it with a little salt; last a teaspoon even full and a half of soda dissolved in a little warm water, and bake immediately on a hot griddle.

### * Raised Flannel Cakes.

Warm a quart of milk, put in it a tablespoonful of butter, a little salt and two beaten eggs; stir in flour until it is a thin batter; add half a teacup of yeast; beat all well together; set them over night, if for breakfast; at noon, for tea. Bake on a hot griddle.

### * Mush Cakes.

Mould cold boiled mush into balls, with a little flour, to prevent its sticking to your hands, flatten them half an inch thick, and bake a nice brown on a hot griddle; turn them over when one side is brown. Split and butter them, and send to table hot.

### * Buttered Toast.

Cut even slices round the loaf half an inch thick, toast them evenly brown on both sides, dip each slice quickly in boiling water and cover with melted butter, which must be prepared before you commence to toast the bread; sprinkle each slice with a very little salt, lay them on each other as you butter them. Set them in a hot oven for a few minutes, and serve.

### Dried Toast.

Cut and toast as above, and serve quickly without butter, in a toast-rack.

### * Cream Toast.

Cut and toast as for buttered toast four or five slices of bread, boil a pint of cream, dip each slice in the boiling cream, lay them in a covered dish; add a little salt to the cream, pour it over the toast, cover and serve.

### * Milk Toast.

Cut slices from a loaf of stale bread half an inch thick, and toast them evenly brown on both sides; whilst the bread is toasting, boil three pints of milk, and when it comes to a boil, stir in it a quarter of a pound of butter rubbed to a paste with two tablespoonsful of flour and a little salt. When it begins to thicken, dip each slice of toast in it, and lay them evenly in a deep dish. When all are done, pour over the milk, cover closely and serve.

### New England Breakfast Pudding.

Boil a quart of milk in the evening, and pour it whilst hot very slowly over seven heaping tablespoonsful of Indian meal, stirring all the time; then add a little salt and half a teacup of molasses; butter a Turk's-head pudding-dish, pour the pudding in, and set it in a cool oven and let it remain all night, until breakfast time. Serve hot. To be eaten with butter. A standing Sunday morning breakfast-dish in some parts of New England.

### * Laplanders.

One quart of flour, a quart of milk, two eggs, a teaspoon of salt; beat the whites and yolks of the eggs separately.

Beat all together; bake in a Wisconsin pan; put the pan into the oven and make it hot, then put a piece of butter the size of a hickory nut into each compartment. When melted, half fill them with the batter, and bake quickly in a hot oven.

### * Rye Puffs.

One pint of milk, four eggs beaten separately, a little salt, and rye flour to make a thin batter. These must be baked in the same pan and in the same way as Wisconsin Cakes.

### * Pop-overs.

Two cups of flour, two of milk, two eggs, butter the size of an egg, a little salt; rub the butter in the flour, add the eggs beaten very light, separately and then together, then the salt and milk; bake quickly in small tins or cups in a hot oven; fill the tins only half full; eaten hot with butter for breakfast or tea.

### * Wheatlets.

Three cups of flour, three eggs, one pint of new milk, and a little salt; mix and bake the same as Wisconsin cakes.

### * Raised Muffins, No. 1.

Three pints of flour, three eggs, a piece of butter the size of an egg, two teaspoons heaping full of white sugar, half a cup of yeast, and a quart of milk; warm the milk with the butter in it, cool a little, stir in the sugar, add a little salt; stir this gradually ioto the flour, then add the eggs and yeast. Make them up at noon, if wanted for tea, and when light, stir in half a teaspoon of soda dissolved in a teaspoonful of hot water; add just before you put the batter in the rings—fill them only half full.

### Raised Muffins, No. 2.

One quart of milk, three eggs, three ounces of butter or butter and lard mixed, a teacup of yeast and flour to make a stiff batter. Beat the eggs separately, stir in the flour and milk alternately, melt the butter and stir it in last; then add the yeast and a little salt. If for breakfast, set them at ten o'clock at night; if for tea, at noon. Bake on the griddle in muffin-rings.

### * Bread Muffins.

One coffeecup of dough ready for the pans, four eggs, a pint and a half of milk, three tablespoonsful of melted butter, a little

salt, a teaspoonful of white sugar; mix all together, and stir in flour to make a stiff batter; when very light, stir in half a teaspoon of saleratus dissolved in a little warm water, and bake in tin rings on a hot griddle.

### Corn Muffins, No. 1.

One coffeecup of sweet milk, one of buttermilk or sour cream, one heaping tablespoonful of lard, one coffeecup of boiled rice, one of corn meal, and two eggs beaten separately; beat the buttermilk, rice, lard and yolks of eggs together; then add the whites beaten to a stiff froth, the flour, and the sweet milk, with half a teaspoon of soda dissolved in it, last of all. Bake in muffin-rings.

### Corn Muffins, No. 2.

One quart of milk, two eggs, two tablespoonsful of sugar, one cup of flour, a little salt, a tablespoonful of melted butter, two teaspoons of cream of tartar dry in the flour, and a teaspoonful of soda dissolved in a little of the milk; mix all together, and add corn meal enough to make a batter; stir in the soda last of all. Bake in muffin-rings, set on a hot griddle, turning them; or you may set the muffin-rings in a dripping-pan and bake them in a hot oven.

### Rice Muffins.

One pint of boiled rice, one of sweet milk, five eggs, one half cup of butter and lard mixed, one pint of bread sponge and a pinch of salt. Beat the yolks of the eggs, the rice, and butter and lard together; then add the sponge, beat it in with the milk; stir in flour enough to make a stiff batter, let it rise very light, and beat in the whites of the eggs just before baking.

### Potato Muffins.

Boil as many potatoes as will make two pounds when done; mash them very fine; stir in two tablespoonsful of butter and a teaspoonful of salt; thin them with cold milk; stir in two pounds of sifted flour and half a cupful of yeast; beat them well

and make a thick batter with cold milk. Set them in a warm place to rise. Bake in muffin-rings.

### * Water Muffins.

Put four tablespoons of yeast into a pint of lukewarm water, add a teaspoon of salt; stir in gradually as much flour as will make a stiff batter, cover the pan and set it to rise in a warm place—over night, if for breakfast—and at eight o'clock in the morning, if for tea. Bake in muffin-rings.

### * Quick Muffins.

One quart of flour, a pint of milk, a piece of butter the size of an egg, two teaspoonsful of cream of tartar and one of soda; sift the flour and cream of tartar together, melt the butter in the milk, leaving out a little to dissolve the soda in. When the milk is cool, but not cold, stir in the flour, add two beaten eggs; stir in the milk and soda last; butter muffin-rings, fill them half full and bake on a griddle.

### Sally Lunn, No. 1.

Three eggs, whites and yolks beaten separately, one quart of milk, a quarter of a pound of butter, two tablespoonsful of home-made yeast (more, if it is baker's), a tablespoon heaping full of sugar, flour enough to form a stiff batter, and a little salt. Warm the butter and milk together. When milk-warm, add the yeast, then the yolks of the eggs, then the flour, and last the whites; mix well together, and let it stand to rise four or five hours; then beat it up, pour it into the pan or Turk's head, and bake three-quarters of an hour. Serve hot.

### Sally Lunn, No. 2.

A quarter of a pound of butter, one quart of milk, three tablespoons even full of sugar, half a teacup of yeast, the yolks of three eggs, and flour enough to make a stiff batter; then the whites of the eggs beaten very light; when light, which will be in four or five hours, beat it up, put in buttered pans, and let it rise three-quarters of an hour more.

### * Sally Lunn, No. 3.

One pint of milk, three eggs beaten separately, one tablespoonful of sugar, a teaspoonful of salt and three pints of flour, half a teacup of yeast, a piece of butter the size of an egg, warmed in the milk; mix all together in the morning, if it is wanted for tea; when light, stir it down, pour into the pan and let it rise again. If all in one, bake nearly an hour.

### Sally Lunn without Yeast.

One quart of flour, half a pint of milk, two eggs beaten light, a piece of butter the size of an egg, a tablespoonful of sugar, a teaspoonful of soda and two of cream of tartar; beat the eggs, add the milk, soften the butter and stir in it, then the sugar, then the flour with the cream of tartar in it dry; then beat all well together, and add the soda dissolved in a teaspoonful of warm water; pour into pans, bake twenty minutes.

### * Very fine Waffles, No. 1.

One quart of sour cream, a pint of sweet cream, six eggs beaten light, a little salt, two quarts of flour and a large teaspoon even full of soda, rolled fine and dissolved in a tablespoonful of hot water. Beat the eggs and stir in them the cream and flour alternately; beat well; then add the soda, stir hard, and bake in waffle-irons.

### * Waffles, No. 2.

Three pints of sour cream, seven eggs beaten separately, a teaspoonful of soda and a little salt; stir flour which has been sifted into the yolks of the eggs, alternately with the cream, until all the cream is in the mixture; add the salt, make them a little thicker than they are to be when baked, to allow for the whites, which are to be stirred in just before they are baked; then add the soda dissolved in a spoonful of hot water. Bake in waffle-irons. Serve with cinnamon and sugar in a separate dish.

### Waffles, No. 3.

One quart of flour, a pint of sour milk, butter the size of an egg, a little salt and a teaspoonful of soda. Rub the butter into

the flour with the salt in it, and mix into a batter with the milk; add the soda dissolved in a little hot water, and bake in shallow tins.

### * Waffles with Yeast, No. 4.

One pound of flour, a quarter of a pound of butter, one quart of milk, four eggs, and a teacup of yeast; warm the milk and butter together; add, when cool, the eggs beaten very light separately and then together, alternately with the flour; beat it until perfectly smooth, then put in the yeast and let it rise five or six hours. Bake in waffle-irons.

### * Rice Waffles.

Pick and wash half a teacup of rice, boil until very soft, drain off the water, mash the rice, add two tablespoonsful of butter. When cool, add three eggs beaten light, and three-quarters of a pound of flour; mix with a pint of milk; bake in waffle-iron.

### Corn Bread, No. 1.

One quart of buttermilk, a teacupful of flour, four eggs, a tablespoonful of butter, and a teaspoonful of soda, dissolved in a tablespoonful of hot water, and Indian meal to the consistence of sponge cake. Stir the buttermilk gradually into the flour, beating well; melt the butter and stir it in, add a teaspoonful of salt, beat the eggs and stir them in, then stir in the corn meal, and last the soda. Bake in square tins.

### Corn Bread, No. 2.

One pint of Indian meal, half as much wheat flour, a tablespoonful of butter, a teaspoonful of sugar, half a teaspoonful of soda, one of cream of tartar, a pint of milk, two eggs beaten light; stir all well together as above; bake in square tins half an hour.

### Corn Bread, No. 3.

One quart of buttermilk, four heaping tablespoonsful of wheat flour, four eggs, a tablespoonful of butter, Indian meal sufficient

to make it the consistence of sponge cake, one teaspoonful of soda; stir the buttermilk gradually into the flour, beating it well, add a teaspoonful of salt, then the eggs beaten light, melt the butter and stir in; then beat in the Indian meal, and last the soda dissolved in a teaspoonful of warm water; beat up and bake in shallow pans.

### Corn Bread, No. 4.

One pint of sour milk, one pint of corn meal, three eggs, two tablespoonsful of sugar, one of melted butter, and a teaspoon of saleratus or soda. Stir the milk gradually into the Indian meal, add the eggs beaten very light, then the sugar, stir in the melted butter, then the soda dissolved in a tablespoonful of hot water, pour in shallow pans, and bake about fifteen minutes.

### Mississippi Corn Bread.

One pint of boiled rice mashed fine, one pint of corn meal (sift the corn meal), a tablespoonful of butter or lard; mix with sour milk, add last a teaspoonful of soda dissolved in a tablespoonful of warm water; bake in a pan like pound cake in a hot oven.

### Corn Dodgers.

One quart of corn meal, a tablespoonful of lard, two eggs, a teaspoon of salt; scald the meal with the lard in it with boiling water, cool with a little milk, add the eggs (beaten light), beat very hard for ten minutes, make them thin enough with cold milk to drop off the spoon and retain their shape in boiling lard; serve hot; have the lard boiling hot when you drop them in.

### * Corn Puffs.

Scald five tablespoonsful of corn meal; while hot, add a piece of butter the size of an egg; when cool, two eggs beaten light, separately, eight tablespoonsful of wheat flour, two cups of milk, and a little salt; bake half an hour in a hot oven in round tins the size of muffins.

### * Mush.

Put two quarts of water in a pot; when it boils, stir in Indian meal until thick as you wish it, keeping it boiling all the time; add a little salt and boil an hour, stirring it frequently, over a fire not very hot, or it will burn. When done, pour it into a deep dish. When cold, cut in slices half an inch thick, dust with flour and fry in hot lard.

### Fried Mush, No. 1.

In two quarts of boiling water stir corn meal until a smooth mush, add a teaspoonful of salt, boil half an hour; have hot in a small pan a tablespoonful each of butter and lard; drop the boiling mush into the hot fat in little pats, fry a light crisp brown on both sides.

### * Fried Mush, No. 2.

Take a kitchen-bowl full of cold mush, stir in it a piece of butter the size of a walnut; warm the butter a little, but do not melt it; then add two eggs, beaten separately and then together, a little salt, and drop it, a tablespoonful at a time, in hot drippings or sweet lard. Very nice for breakfast.

### Slap Jacks.

One quart of Indian meal, scalded with boiling water, until the consistence of mush; when cool, add a teacup of flour, a teaspoonful of salt, a teacup of yeast, and milk to the consistence of buckwheat cakes. Bake on a griddle.

### Pone.

One pint of milk, a pint and a half of Indian meal, three eggs beaten light, a piece of lard the size of an egg, and a teacup of yeast; mix all together and set in a warm place to rise. When light, pour it in a buttered pan and bake nearly or quite an hour in a moderate oven.

# PASTRY, PUDDINGS, &c.

## Remarks on Pastry and Puddings.

To make pastry successfully, in the first place use only the best flour, and sweet fresh butter, and have a cool place to make it in. It is almost impossible to make puff paste in warm weather. If you attempt it, have the butter in ice and use ice-cold water to mix the crust with; a marble slab is the best pie-board, but one made of pine answers very well. Have the flour sifted before you use it, and see that everything is in readiness for you before you commence; make the crust and set it in a cool place before the last rolling, whilst the filling for your puddings or pies is being prepared. See that the oven is hot before you put your pastry in; if not hot enough, the crust will not rise, and all your trouble will be in vain; if you are inexperienced, try it by baking a little piece of the paste; if it rises quickly, put in your pies. It is better to see that the oven is hot before you commence filling your pies, as they are not so nice if left to stand; they should be put in as soon as the last touch is given to them. When the pies come out of the oven, stand them on a waiter or board until cool; then wipe off the bottoms of the pie-dishes, and set them away in a dry, cool place, never in the cellar. Pie crust that is set away in the cellar loses all its crispness and becomes soft and moist.

Very good pie-crust may be made with two-thirds lard and one-third butter, and some persons use only lard; but the crust is much better to be made partly with butter; a very good substitute for butter is beef drippings properly prepared, or suet from the kidney part of the beef rendered out, and melted together with the same quantity of lard; then set away in a cool place and used as wanted.

Batter-puddings should be entirely free from lumps. To insure this, first beat the eggs very light, then stir the flour into them. When thoroughly mixed, add the milk gradually, beating all the time; scald your pudding cloths or bags, wring them very dry, dust the inside with flour, pour in the pudding, and drop them into boiling water, and keep the water boiling all the time until the pudding is done, or it will not be light.

Plum-puddings when boiled and hung in a dry, cool place will keep for months; let them cool on a dish or drainer, and hang them in the cloths they were boiled in. When wanted, drop them into a pot or kettle of boiling water, and continue to boil one hour. This will only answer for the recipe marked with a star. All kinds of dried fruit should be prepared for use the day before it is wanted—raisins seeded, currants washed and dried, and citron and candied orange or lemon peel cut in strips

### * Plain Pie-Crust.

Sift a quart of flour into a pan, cut into it half a pound of lard and a quarter of a pound of butter, add a saltspoonful of salt, and cold water to form a dough; stir it together with a knife, using your hands as little as possible; flour the pie-board and roll it out; dust it with flour, and roll out again; repeat this again until you have rolled it out four times; set it aside for half an hour, roll out again, and use as required. Use as little flour as possible in rolling out.

### Crust for Apple Dumplings and Pot-pie.

For this crust use Hecker's prepared superfine flour, one coffeecup of rich milk, with one egg beaten in it, and flour to roll out stirred in; the same for Pot-pie; no shortening needed—for boiled apple dumplings only—the baked require a richer paste.

### * Puff Paste.

Weigh and sift one pound of flour, and divide it evenly in two parts; cut a pound of the best butter into quarters; cut a quar-

ter of the butter into one part of the flour, reserving the other part to roll in with the butter; mix in with a knife a tumbler of cold water, flour your pie-board with some of that you reserved, turn the paste on it, dust with flour, and roll out half an inch in thickness; dust again with flour, fold up your paste and roll out again; cut on this another quarter of the butter, dust with flour, fold over, and roll out; repeat this again, and proceed thus until all the butter is rolled in, rolling out twice for each quarter of a pound of butter, making eight times in all; When the crust is rolled out for the last time, sprinkle it again with flour, and cut it in strips the width of your hand; lay these on one another, and cut the pile in squares, and use as required. The flour you reserved should nearly all be used in the rolling of the paste, leaving very little to roll out in the shapes you wish it. This crust requires a hot oven, and will rise two inches in height if prepared properly. Use no salt but what is in the butter.

### * Half-puff Paste for Fruit Pies.

Sift one pound of flour into your paste-bowl, cut in it a quarter of a pound of lard, add a small pinch of salt, mix to a dough with cold water, flour your pastry-slab or pie-board, turn out the paste, roll it out half an inch thick, sprinkle lightly with flour and roll again; lay on it half a pound of butter, fold the crust over it, roll out as before, dust lightly with flour, fold and roll it again; repeat this once more; set aside in a cool place for half an hour, give it another roll, and it is ready for use.

### French Way.

Put one pound of flour on your pastry-board, with two ounces of butter; rub well together with your hands, make a hole in the centre, in which put the yolk of an egg and the juice of a lemon, mix with cold water, roll it out about half an inch thick, lay on it half a pound of butter, fold the crust over, flour it a little and roll out thin; repeat this twice; set it aside for a quarter of an hour, give it another roll, and it is ready for use

### French Puff Paste.

Weigh and sift a pound of flour, put it in a wooden bowl, make a hole in the centre and put in the yolk of an egg and the juice of a lemon, mix to a paste with very cold water (a little more than half a pint), flour your paste-board and turn the paste on it, work it lightly into a lump, and let it stand a few minutes; have ready a pound of butter, lay it on the centre of the paste, bring the edges round over the top of the butter to cover it completely, sprinkle a little flour over and roll out half an inch in thickness; dust with flour, fold the crust over on both sides and across the ends, making it into a small square; roll out again to half an inch in thickness, sprinkle lightly with flour, fold again and proceed as before, until you roll it six times in all; then set it away for an hour in a cool place, after which roll it out once more, and it is fit for use. Be careful that you use very little additional flour in rolling out.

### English Puff Paste.

Sift and weigh a pound and a quarter of fine flour, cut in it half a pound of fresh butter, and mix it with half a pint of cold spring-water; set it by for a quarter of an hour, then roll it out thin, lay on it three-quarters of a pound more of butter, throw on it a little flour, fold over and roll out thin; repeat this three times, and set it in a cool place for an hour, when it will be ready for use.

### * Suet Shortening for Pies.

Chop a pound of fresh beef suet, pick out all the strings, put it in a stew-pan with a pound of sweet lard, melt them together; when the suet is entirely melted, strain it through a fine tin strainer and set away in a cold place, and use it in the place of butter for plain pie-crust.

### Suet Crust for Dumplings.

Pick and chop half a pound of beef suet, add to it one pound and a quarter of flour, a little salt and half a pint of milk or water; beat it well with th rolling-pin, and roll out half an inch thick

### English Paste for Meat and Game Pies.

Sift two pounds of fine flour, cut in it a pound and a half of fresh butter, cutting and stirring with a knife until the butter is well through the flour; stir in the yolks of three eggs, and beat well together with a spoon; then add nearly a pint of very cold water, roll it out three times, and it is ready for use.

### * Shells for Preserved Fruit.

Make a pound of puff paste crust, roll it out a quarter of an inch in thickness, cut it out the size of the top of a tumbler, cut a second piece the same size with a smaller cutter, take out the centre of the second one, wet the edge of the first, and lay on it the ring you have cut; proceed as before until you have as many as you need, lay them on a tin or baking-pan, and bake them in a quick oven about fifteen minutes. When cold, fill with any small preserved fruit.

### * Vol-au-vent.

Make a pound of puff paste crust, after rolling it the seventh time; let it stand half an hour, then roll again half an inch in thickness, and cut out an oval shape of any size you wish; lay it in the pan or tin you will bake it on, then roll out and cut three more shapes the same size and thickness as the first, cut the centre from each piece, leaving an edge of half an inch, wet the bottom crust, which is the first you cut, and lay one of the rings on it, then wet the ring and lay on it another, and the same with the third; bake in a quick oven, and cover with thick paper when a light brown; be careful not to remove it from the oven until entirely done or the crust will fall; for the lid, roll out an oval the same as the first, and bake on a separate tin; from the trimmings of the crust, cut out five or six leaves, arrange them in the form of a flower or star on a pie-dish, bake, and lay on the lid when it is baked. If this is used for fruit, it must be cold; if for oysters or game, it is to be served hot, and may be baked the day before it is wanted and warmed again in the oven

### Vol-au-vent, No. 2.

Have ready very fine puff paste, roll it out the third of an inch in thickness, cut it in shapes, either oval, round or square, the first and largest cake to be left whole; from the centre of all the others cut a round piece the size of a small muffin-ring, and diminish the size of the cakes until you have the top one a size larger than the hole cut from the centre; this one must also be left whole. Bake each one separately on flat tins in a quick oven. When all are baked, take them carefully from the tins, brush each one over with the beaten white of egg, lay them on each other to form a pyramid, fill the centre with stewed oysters or game, stewed with cream gravy; put on the lid, which may be ornamented with a flower of baked paste, and serve. Or for a dessert, fill the vol-au-vent with ripe strawberries sprinkled thickly with sugar or any small preserved fruit.

### * Stewed Apple for Vol-au-vent.

Pare, core and quarter ten pippins or other tart apples; make a syrup of a pound of sifted sugar and a pint of water; boil and skim it, lay the apples in it a few pieces at a time, and boil them until clear; take them out with a perforated skimmer as they are done, and lay them in a deep dish; put in more apples and proceed as before until all are done; slice a lemon and add to the syrup, also a glass of wine; boil until a rich syrup, pour over the apples, and set them away to cool. When perfectly cold, fill the crust with the apples, put on the lid, and dust powdered sugar over it. This should not be done until just before dinner, if wanted for dessert.

### * Apple Pie, No. 1.

Pare, core and slice very thin juicy, tart apples, line a pie-dish with half puff paste, put in a layer of apples and one of sugar until the dish is full, heaping it up a little in the middle; cover the top with sugar, and break over the apples quince-jelly, cover with crust, and bake until the apples are tender; try them through the openings in the upper crust.

### * Apple Pie, No. 2.

Pare, core and slice tart juicy apples, stew them in as little water as possible, rub them through a cullender, add a piece of butter the size of a walnut, sugar to your taste, and half the peel of a fresh lemon grated; bake between two crusts, half puff paste.

### * Pot Apple Pie.

Prepare a nice crust, butter the inside of a round pot, line it with the crust, pare, quarter and core as many apples as will nearly fill the pot, put a layer in the bottom, season with sugar, cinnamon and a few lumps of butter; put another layer of apples seasoned as before, until the apples are all in; mix in a bowl a coffeecup of molasses and two of water, pour over the apples, and cover with a crust half an inch thick,—leaving an opening cut with your knife across the top both ways,—cover closely, and bake in the oven an hour and a half, or until the apples are tender, which you can ascertain by trying them with a fork through the opening in the top. When done, leave off the lid of the pot a few minutes, and shut up the oven until the top crust begins to brown; then take out and serve.

### A Very Good Apple Pie.

Take a large coffeecup full of light bread dough, work in it a piece of butter the size of an egg; fill a deep dish with apples sliced thin, put a little water on them, roll out the crust just to cover the dish, and bake until the apples are perfectly soft; then with a knife lift the crust off, lay it upside down on a plate a little larger than the crust; mash the apples with the back of a spoon in the dish they were baked in, put a piece of butter in them as large as a nutmeg, sugar to your taste; stir well together, spread them on the crust, grate nutmeg over the top, and you have a very nice pie. Better if eaten with cream.

### * Cherry Pie.

Take out the pits, and stew them a few minutes, with plenty of sugar; line a pie-dish with good crust, fill it with the cherries,

cover with crust and bake about half an hour. This is to be regulated always by the heat of the oven. A pie may be baked in fifteen minutes if put in a hot oven, or in a cooler one will take twenty minutes or half an hour.

### Florence Cream Pie.

Put in a sauce-pan one cup of water and one of sugar, bring to a boil and stir in a tablespoonful of corn-starch mixed in a little cold water; stir it over the fire until it thickens; grate the rinds of two lemons, take all the pulp off them and chop them fine, picking out the seeds; add two beaten yolks of eggs to the corn-starch, then the rind and chopped lemon; bake in a crust, and when done, cover with a méringue of the whites of the eggs and powdered sugar, beaten together to a stiff froth, and brown slightly in a quick oven. This makes one large pie.

### Lemon Pie, No. 1.

One tablespoonful of butter, the same of flour heaping full, one cup of sugar, the same of cold water, two eggs, and the rind and juice of one lemon. Warm the butter, beat it with the sugar, add the eggs, then the flour; beat well together, and add the lemon, and last the water. Bake in a crust; make a méringue of the whites of three eggs and powdered sugar, spread it on the top, and brown slightly in the oven.

### * Lemon Pie, No. 2.

The juice and grated rind of one large lemon, one cup of water, one cup of sugar, a tablespoonful of corn-starch, and a piece of butter the size of an egg; boil the water, wet the corn-starch and stir it in; when it boils again, pour it on the sugar and utter; after it cools, add the lemon and egg. Bake in a crust.

### * Peach Pie, No. 1.

Make a crust half puff paste, cover your pie-dishes; have ready pared and quartered ripe peaches, put a layer of them in the dish, sprinkle thickly with good brown sugar, put another

layer of peaches and sugar until the dish is full, cover the top with sugar, roll out another crust, double it over and cut a row of slits through the centre; wet the edge of the lower crust, cover it with the upper crust, press lightly on the edges, trim it around close to the dish with a knife dipped in flour, and bake in a quick oven half or three-quarters of an hour. All fruit or summer pies should be eaten the day they are baked.

### * Peach Pie, No. 2.

Pare and slice ripe peaches, line a pie-dish with crust, put in a layer of peaches, sprinkle thickly with sugar; then another layer of peaches and sugar, until your dish is full; heap it up in the middle, put plenty of sugar on the top, and cover with crust and bake.

Another way is to pare the peaches, lay them in a deep dish whole, cover thickly with sugar, and put a top crust, but none under the peaches, and bake them in a quick oven. Pie-crust requires a much hotter oven than bread.

### * Plum Pie.

Plums require to be cooked half an hour, with plenty of sugar, to make them fit for a pie. When prepared thus, put them between two crusts and bake.

### Raisin Pie.

Stone and chop a large coffeecup of raisins, measure the same quantity of sugar, the same of cold water, one and a half cups of molasses, a heaping tablespoonful of flour, and the rind and juice of two lemons; stir the flour into the sugar, then add the molasses, water, lemons, and last the raisins. Bake between two crusts.

### * Washington Pie.

Half a pound of butter, the same of sugar, the same of flour, and five eggs. Stir the sugar and butter to a cream, add the yolks of the eggs beaten light, beat the whites of the eggs to a

stiff froth, and add them alternately with the flour; flavor with a glass of wine, the peel of half a lemon grated, and a little nutmeg; bake in two cakes in jelly-cake tins, cover one of the cakes with raspberry jam or preserved raspberries half an inch thick, lay the other cake on this, and sift sugar over the top; serve cold for desert and cut like pie.

### * Mince Meat.

Two pounds of cold roast beef without any fat, from the best part of a sirloin, chop as fine as possible; two pounds of beef suet, shred and chopped very fine, pick out all the strings as you shred it and before you weigh it. Put these in a deep stone pot, season with pepper and salt, about a teaspoonful of salt and half a saltspoon of pepper. Pare, quarter and core six pounds of pippin or other tart, juicy apples, chop them very fine and stir them through the meat and suet. Have ready two pounds of the best raisins seeded, the same of dried currants washed and dried, and one pound of citron cut in small pieces; add these to the apples and meat, mix them well, and season with two heaping tablespoons of powdered cloves, the same of cinnamon, one of ground allspice, one of ground mace not so full as the others, one small nutmeg grated, the rind and juice of three fine large oranges (the rind grated); stir these all together, and add three pounds of light brown sugar, three pints of good cooking wine, a pint of good brandy, and as much sweet cider as will make it as juicy as you wish. Stir all well together and cover closely. It improves by keeping, and if protected from the air, will keep until warm weather.

### * Brunswick Tart

Make a crust as for vol-au-vent; pare and core six or eight pippins or other juicy tart apples; put them in a preserving-kettle with a coffeecup of sifted sugar, the same of hot water, a gill of wine, and a small piece of lemon-peel; simmer slowly until the apples are tender. When cold, take them out of the

kettle with a perforated skimmer, and lay them in the crust; make a custard of a pint of new milk, a quarter of a pound of sugar, the yolks of six eggs and the whites of three; stir in a farina boiler until it begins to thicken, then add a coffeecup of cream, and if not sweet enough, a little more sugar; stir until as thick as rich cream. When cold, pour it over the apples. Flavor with six peach leaves tied in a bunch, and boiled a few minutes in the custard. When sufficiently flavored, take them out.

### * Cranberry Tart.

Pick and wash a quart of cranberries, put them over the fire in a preserving-kettle with a pint of water. When they begin to break, mash them with a potato-masher, and add a pound and a quarter of white or light-brown sugar, simmer them about ten or fifteen minutes, stirring them frequently. When done, pour them out to cool, make a puff paste crust, roll it out one-third of an inch in thickness, cover your pie-dishes, trim them round, notch the edges, and prick the bottom part only with a fork, and bake them in a quick oven; fill them with the cranberries just before they are wanted. Any other stewed fruit or sweetmeat may be used instead of the cranberries.

### * A French Tart.

Roll out puff paste, cover a pie-dish with it, trim round and notch the edge; fill the crust with any small preserved fruits, jam or marmalade; cut out an ornament of leaves from the crust, lay it on the top, and bake half an hour in a quick oven.

### * Rhubarb Tart.

Peel and cut in pieces a couple of dozen stalks of rhubarb, pour boiling water over it, drain it and put it over the fire in a preserving-kettle, with sugar enough to sweeten it; stew it about ten minutes (do not add any water), take it from the fire and stir in the grated rind of a lemon; make a crust, line your pie-dishes with it, fill them with the fruit, cross the top with strips

of paste half an inch wide, bake in a quick oven twenty minutes, or until the crust is thoroughly done. Gooseberry tarts may be made in the same way.

### * Boiled Apple Dumpling.

One pound of Hecker's superfine prepared flour, a tablespoonful of butter or lard, a little salt and cold water or milk enough for a stiff dough; roll it out and cut it in as many pieces as you have apples; pare and core tart apples; place in the centre of the crust, bring the corners up over the apple, close it over the top, tie each one in a square of muslin; have a pot of boiling water, drop them in; boil three-quarters of an hour, or until the apple is tender, and serve with butter, sugar and cream.

### * Baked Apple Dumpling.

Pare and core fine tart apples, make a good plain pie-crust, roll it out, and cut it in as many pieces as you have apples; put a spoonful of sugar in the middle of each piece of crust, sprinkle thickly with grated nutmeg and cinnamon, lay the apple on the sugar, bring the corners of the crust up over the top of the apple and close it; butter a deep baking-dish, lay the apples in it as close together as you can put them; stir to a cream half a pound of sugar and a quarter of a pound of butter, lay an equal portion of this on the top of every dumpling, pour cold water round them until it reaches the sauce, put them in the oven, and bake slowly nearly two hours. Before putting them in the oven, sprinkle nutmeg and cinnamon over the top on the sauce. These are very fine, and need no other sauce than what they are baked in. Send them to table in the dish they were baked in. Very nice deep pudding-dishes come for this purpose.

### Almond Pudding.

Blanch and dry six ounces of sweet and half an ounce of bitter almonds; pound them fine in a mortar, with two tablespoonsful of rose-water, added gradually as you pound them;

stir to a cream six ounces of butter and half a pound of powdered sugar, add to it a little grated lemon-peel, a gill of rich cream, four eggs beaten separately and then together, and the almond paste, and bake in puff paste.

### * Apple Pudding, No. 1.

Chop a quarter of a pound of beef suet very fine, and stir it through half a pound of flour; add a little salt; when well mixed, make a hole in the middle, break an egg in it, stir it round a little, and add as much cold water as will make a stiff paste; roll it out two or three times; butter a pudding-mould or basin, line it with the crust, fill it with cut apples, seasoned with sugar, cinnamon and a little nutmeg; cover with crust very closely, tie it up in a thick pudding-cloth and boil it in a pot of water an hour and three-quarters. To be eaten with cream Have the water boiling when you put the pudding in.

### * Apple Pudding, No. 2.

Bring to a boil a pint of milk, stir in half a pint of Indian meal, one teacup of molasses, a little salt; pare and core and cut in thin slices six apples, butter a pudding-dish, scatter the apples in it, pour over the milk and other ingredients, stir it together, and bake in a quick oven about three-quarters of an hour. This is a very nice pudding.

### * Apple Pudding, No. 3.

Peel, core and cut in quarters tart juicy apples, and stew them in as little water as possible, press them through a cullender, and to one quart of the stewed apple add sugar to your taste, a salt-spoonful of cinnamon, the same of grated nutmeg, two table-spoonsful of brandy, four eggs beaten light, and a piece of butter the size of an egg melted and stirred in; beat all well together, and bake in crust.

### Baked Flour Pudding, No 1.

Beat three eggs very light, stir in them a pint of flour with a small teaspoonful and a half of cream of tarter sifted in it, add

a tablespoonful of melted butter, a half teacup of sugar, and a coffeecup of buttermilk or sweet milk, with a small teaspoon of soda dissolved in it. Bake half an hour in a Turk's head, and serve hot with wine sauce.

### * Baked Flour Pudding, No. 2.

Five eggs beaten separately very light, and then together, nine tablespoonsful of flour, measured first, and then sifted, a little salt, and a quart of milk; mix the flour and milk into the beaten eggs. Bake half an hour in a buttered pudding-dish.

### * Baked Indian Pudding.

Boil a pint of milk, and pour it gradually on a large teacup of Indian meal, stirring all the time; cool it, and add three eggs beaten light, a tablespoonful of flour, half a cup of sugar, half a teaspoonful of ginger, one of cinnamon, a little salt, and a pint more milk, cold. Bake in a buttered pudding-dish an hour and a half.

### Black Pudding

Six eggs, one pint of molasses, two-thirds of a cup of sugar, one cup of flour, a tablespoonful of butter, a half of a nutmeg grated, and a teaspoonful of soda. Beat the eggs, butter and sugar together, dissolve the soda in a tablespoonful of hot water, and beat it into the molasses until it foams; add all together, beat well, and boil one hour in a pudding-mould, cloth or bag. Serve with wine sauce.

### * Boiled Batter Pudding.

Beat three eggs very light, separately and then together; add to them a quarter of a pound of flour and a pinch of salt; when perfectly smooth, stir in half a pint of milk; butter a mould, pour the pudding in, tie it tightly over the top with a pudding-cloth, put it in a pot of boiling water, and boil one hour and a quarter, or it may be boiled in a pudding-bag, scald the bag, wring it very tight, dust the inside with flour and pour the pudding in; boil it one hour in a bag. Make double the quantity if you wish a large pudding. Serve with wine-sauce.

### Boiled Indian Pudding.

Boil a quart of new milk, and stir in Indian meal to make a stiff batter; add a teaspoonful of salt, a teacup of chopped suet, a tablespoonful of sugar or molasses, and two eggs beaten light; beat all well together, add a coffeecup of seeded raisins if liked, stir through them a tablespoonful of flour, scald your pudding-bag, wring it as dry as possible, dust it inside with flour, pour in the pudding, and boil it two hours. Serve with syrup-molasses cream and sugar, or wine-sauce.

### Bread and Apple Pudding.

Cut thin slices of bread, butter them, lay a layer of them in the bottom of a pudding-dish, spread a thick layer of chopped apple over them, season with sugar, cinnamon and grated nutmeg, then another layer of bread and butter, apples, &c., until your dish is full; bread and butter on the top, pour over a teacup of molasses and water, and bake three-quarters of an hour. Serve with sauce.

### * Bread and Butter Pudding.

Beat the yolks of eight eggs, add them gradually to a quart of milk, sweeten to your taste, flavor with peach-water or vanilla (a teaspoonful of either will be sufficient). Cut slices of bread half an inch thick, butter both sides, cut in squares, and cover with them the bottom and sides of a pudding-dish, pour the custard over them, sprinkle thickly over the top grated nutmeg and powdered cinnamon; let it stand ten or fifteen minutes, then bake about twenty minutes in a hot oven. This pudding requires close watching. It should be the thickness of boiled custard when done. As soon as the custard commences to thicken the least bit on the sides of the dish, it is done, and a minute longer will spoil it.

### Cabinet Pudding.

Beat the yolks and whites of three eggs separately, add to the yolks a quarter of a pint of milk, stir these well together; add two ounces of coffee-sugar and the third of a small nutmeg

grated; then stir in four ounces of flour and beat to a smooth batter; by degrees stir in seven ounces of beef suet, minced as fine as possible, and three ounces of bread crumbs; mix all well together at least half an hour before you put the pudding in the pot; pour into an earthenware pudding-mould, which you have well buttered; tie a pudding-cloth over it very tightly, put it into a pot of boiling water and boil three hours. If you please, you may add to this a pound of raisins, stoned and cut in half, and a little grated lemon peel, and you have a very good plum pudding. To be eaten with wine-sauce.

### * Cable Pudding.

Boil half a pint of milk with a few strips of lemon-peel in it to flavor, mix to a paste a dessertspoonful of corn starch with a little of the milk, which you must leave out of the half-pint for the purpose, add to it a beaten egg, and when the milk boils, stir the corn starch in, boil a minute or two, and set aside to cool. Beat together three tablespoonsful of melted butter, one cup of powdered sugar, and the yolks of two eggs. When light, add a pint of sifted flour, with two teaspoons even full of cream of tartar mixed through it, and last a teacup of milk with an even teaspoon of soda dissolved in it. Bake in jelly-cake tins size of a dinner-plate, divide the quantity evenly in two cakes, bake a nice brown in a quick oven, spread the custard between the cakes, and over the top pour and shape nicely a méringue, made with the whites of three eggs beaten with three tablespoonsful of powdered sugar, brown slightly in the oven, and serve cold.

### * Cake Pudding.

Beat five eggs very light; stir to a cream three cups of sugar and one of butter; add half a nutmeg grated, then the eggs, four cups of flour with two teaspoonsful of cream of tartar sifted through it, and a cup of milk with a teaspoonful of soda dissolved in it; beat well together. Have ready a quart of whortleberries, raspberries or currants; put in a buttered pudding-dish a layer of the cake and one of the fruit alternately until all

are in; have a layer of cake on the top. Bake one hour in a quick oven, cover with thick paper when brown on top, and serve with wine-sauce.

### * Cocoanut Pudding.

One large cocoanut grated, the whites of twelve eggs beaten very light, one pound of powdered sugar, three-quarters of a pound of butter, a glass of brandy and one of wine. Stir the butter and sugar to a cream, add the wine and brandy, then the grated cocoanut alternately with the eggs. Bake in pie-dish lined with puff paste crust; notch the edges. See Cocoanut Custard, p. 203.

### College Puddings.

Beat four eggs separately and then together; add to them two ounces of flour, two tablespoonsful of milk, half a small nutmeg grated, half a teaspoonful of ginger and a quarter of a pound of sugar; beat all together. Chop very fine six ounces of suet and stir it in the pudding; add six ounces of currants, washed and dried, an ounce of candied orange-peel, cut fine, or the same of citron, and a glass of brandy; beat well together, and bake them, in patty-pans or cups, twenty minutes in a quick oven. Serve with wine-sauce.

### Corn Starch Pudding, No. 1.

Boil one quart of milk, stir in it three tablespoonsful of corn starch mixed in a little cold water, boil five minutes, take it from the fire, add four tablespoons of sugar, yolks of five eggs beaten, and a little pinch of salt; butter a pudding-dish, and pour in the pudding; bake twenty minutes in a hot oven. Make a méringue of the whites of the eggs beaten with powdered sugar. When the pudding is baked, pour the méringue over the top, shape it with a spoon, and brown slightly.

### * Corn Starch Pudding, No. 2.

One large *teacup* of corn starch mixed smoothly in cold water, stir this into one and a half pints of boiling water, and boil it

ten minutes, or until it is clear like starch, remove it from the fire, and stir into it two large *coffee*cups of white sugar, the juice and grated rind of a large lemon, and the beaten yolks of three eggs. Make a crust of paste and bake it as if for stewed fruit, spread the corn starch evenly over the crust, beat the whites of the eggs with powdered sugar, making a méringue as directed above; spread over the top of the puddings and brown slightly

### * Cottage Pudding.

A quarter of a pound of butter and two cups of sugar creamed together; add two eggs beaten light, a quart of flour, with two teaspoonsful of cream of tartar sifted through it, and two cups of milk with a teaspoonful of soda dissolved in it. Bake half an hour in a buttered pudding-dish. Serve with wine-sauce.

### * Rice Cups.

Grind in a mill two teacups of rice; boil three pints of new milk; mix the ground rice with a teacup of cold water, stir it in the milk; put all together in a farina-kettle, stir over the fire until it is thick and the rice is thoroughly cooked; sweeten to your taste, flavor with peach-water or vanilla, and pour into cups or moulds which have been wet with cold milk. When cold and solid, turn them out; put on the top of each form some small preserved fruit, and serve with a thin boiled custard, or cream.

### English Pudding.

Beat six eggs very light, add to them two tablespoons of flour and a small teacup of bread crumbs, two tablespoons heaping full of sugar, a pound of suet shred fine or chopped, a pound of stoned raisins, a small tablespoon of allspice, the same of cinnamon—all to be well mixed together and boiled in a pudding-cloth or bag three hours. To be eaten with wine-sauce.

### Farina Pudding.

One quart of milk boiled, and thickened with farina until a stick will stand up in it; when a little cool, stir in butter the

size of an egg, and four eggs beaten light; bake in a buttered pudding-dish three-quarters of an hour. Eaten cold with cream.

### * Gelatine Pudding.

Half a box of gelatine dissolved in a large half-pint of boiling water; when cool, stir in two teacups of sugar and the juice of two lemons; beat the whites of five eggs to a stiff froth and add them to the gelatine whilst it is warm; beat all together thoroughly, pour into a mould and set on the ice. Make a custard with the yolks of the eggs, a quart of milk and sugar to your taste; boil in a farina-kettle until it begins to thicken, flavor with vanilla; when the mould is stiff, turn it out into a glass dish, pour the custard round it and serve.

### Hartford Pudding.

One cup of bread crumbs finely grated, one of chopped suet, one of brown sugar, one of sifted flour, one of currants washed and dried, one of milk, a teaspoonful of soda, one of salt, and a half of a grated nutmeg. Mix together the crumbs, suet, sugar, flour, nutmeg, salt and currants, dissolve the soda in the cup of milk, add it last, tie up in a pudding-cloth and boil four hours. Serve with wine-sauce.

### * Hasty Pudding.

Beat the yolks of two eggs, and stir them into a quart of milk, with a pinch of salt, set the milk over the fire, and when it comes to a boil, stir in dry flour, sifting it through your fingers until you have it as thick as mush, stirring all the time, and keeping it boiling all the time. When thick enough, it is done. To be eaten with butter and syrup, and can be made during dinner.

### * Hiawatha Pudding.

Four eggs, the weight of three in Indian meal, half a pound of sugar, and a quarter of a pound of butter stirred to a cream. Beat th eggs very light and add them, then the Indian meal,

and lastly the juice and grated rind of one lemon; bake from half an hour to three-quarters in a quick oven. When it is done, spread currant-jelly over the top and serve.

### Indian Pudding, No. 1.

Four tablespoonsful of corn meal, a quart of milk boiled, half a teacup of molasses, three eggs, butter half the size of an egg, half a teaspoonful of ginger, a little nutmeg; stir all these ingredients together in a large bowl with the milk, let them boil three minutes, stirring all the time, pour into a buttered pudding-dish, and bake three-quarters of an hour.

### Indian Pudding, No. 2.

Three pints of milk, one of corn meal, butter the size of an egg, eight eggs, half a pound of raisins seeded, half a cup of powdered sugar, a little cinnamon and nutmeg. Boil the milk and pour it over the corn meal, stir in the butter. When cool, add the eggs and a pinch of salt, then sugar and spice, and last the raisins. Bake nearly an hour in a moderate oven.

### Indian Pudding, No. 3.

Pour three pints of boiling milk on seven tablespoonsful of Indian meal, stir in half a pound of butter, a teacup of sugar, four beaten eggs, a tablespoonful of rose water, the same of brandy, and the grated rind of a lemon; butter a pudding-dish, pour it in, and bake about three-quarters of an hour in a quick oven.

### Indian Pudding, No. 4.

Boil one quart of milk, stir in it half a cup of butter, pour this over three-quarters of a cup of Indian meal, beat it smooth, and add one and a half cups of light-brown sugar, two eggs beaten light (add only the yolks), a little grated nutmeg, a pinch of cinnamon, a little salt, then the whites of the eggs beaten to a stiff froth, and a small teaspoon of soda dissolved in a spoonful of warm water Bake in a buttered pudding-dish half an hour.

### Indian Pudding, No. 5.

A pint of milk, two eggs, three tablespoons of Indian meal, half a small teacup of molasses, butter half the size of an egg; put the milk in a sauce-pan, scald it, add the Indian meal, and boil it three minutes, stir in the butter, cool it a few minutes, then add the molasses with a third of a teaspoon of soda stirred in it until it foams, then add the eggs well beaten, and the following spices: half a teaspoon of ginger, a third of a teaspoon of cinnamon, the same of allspice and cloves, and a small pinch of salt; butter a pudding-dish, pour it in, and bake in a moderate oven two and a quarter hours. It can be eaten with cream or alone.

### Indian Pudding, No. 6.

Six tablespoons of Indian meal and two of wheat flour, mix them well together with a little cold milk, stir them into a pint of new milk; boil three minutes; add a piece of butter the size of an egg, cinnamon and ginger to your taste. When cool, stir in one and a half cups of molasses, a teaspoon and a half of soda, and two eggs beaten light. Bake in a buttered pudding-dish.

### Indian Pudding, No. 7.

One pint of corn meal and a teacup of wheat flour, rub a piece of butter the size of an egg through it, add a teacup of molasses, a pint and a half of buttermilk, a teaspoon of saleratus or soda, dissolved in as little warm water as possible; stir all together until perfectly smooth; beat four eggs very light and add them; bake in a buttered Turk's head, turn out and send it to the table with wine-sauce.

### Indian Pudding, No. 8.

One quart of milk scalded and poured over a teacup of Indian meal, six eggs beaten light, a piece of butter the size of an egg stirred into the Indian meal before you scald it, a pinch of salt, a small teacup of sugar; butter a pudding-dish, pour the pudding in, and bake an hour.

### * Indian Custard Pudding.

Take seven heaping tablespoons of Indian meal, half a teaspoon of salt, two tablespoons of butter, a teacup of molasses, two teaspoons of ginger, or cinnamon, as you prefer; pour into these a quart of boiling milk, mix well and pour into a buttered pudding-dish. Just before putting into the oven, stir in a teacup of cold water, which will produce the same effect as eggs. Bake one hour in a hot oven.

### * Lemon Pudding, No. 1.

Half a pound of sugar, a quarter of a pound of butter and five eggs beaten separately; grate the rinds of two and squeeze the juice of three lemons, strain out the seeds from the juice; stir the butter and sugar to a cream, add the yolks of the eggs, the rind of the lemons and a tablespoonful of good brandy; beat up well, then add the whites of the eggs and the juice of the lemons; beat all well together; line a pie-dish with puff paste, mark the edges with the back of a knife about an inch apart, pour in the pudding, and bake about half an hour in a quick oven. This quantity will make three or four puddings.

### * Lemon Pudding, No. 2.

Six ounces of sugar, the same of butter, a tablespoonful of brandy, and four eggs beaten separately; stir the butter and sugar to a cream, add the brandy, the grated rind and juice of a lemon, and last the eggs. Beat all well together, and bake in puff paste.

### Lemon Pudding, No. 3.

Roll nine soda-crackers very fine, pour over them a pint and a half of new milk; let them stand, whilst you rub to a cream three-quarters of a pound of butter and a pound and a half of fine white sugar; beat the whites of six eggs very light, then beat the yolks a little and gradually add the whites to them; stir them into the butter and sugar, and add to them the rind of two and the juice of three lemons, then the crackers and milk; line your pie-plates with puff-paste crust, fill them, and bake twenty minutes.

### English Recipe for Lemon Puddings.

Three tablespoonsful of rice flour, one quart of milk, six eggs, the juice and rind of two lemons, and sugar to your taste. Put the milk over the fire in a farina-boiler, leaving out a little to mix with the rice flour. When it boils, stir in the rice flour, mixed to a paste with the milk you left out. When it thickens, add a quarter of a pound of butter and stir well. When cool, add the eggs beaten separately very light; then the juice and rind of the lemons. Bake in puff paste.

### * One Lemon Pudding.

Put a teacup of sifted or powdered sugar into a teacup of cold water, bring to a boil, then stir in a heaping tablespoonful of corn starch mixed in a little cold water, and the beaten yolks of two eggs; stir briskly. When well mixed, boil about four minutes, take it from the fire, and add the grated rind and juice of one large or two small lemons; bake a crust (scoring the bottom to prevent its puffing up), in a pie-dish, fill it with the mixture, beat up the whites of the eggs with two heaping tablespoonsful of powdered sugar, spread it over the top, and brown slightly in a quick oven.

### * Two Lemon Puddings.

Beat the yolks only of four eggs until perfectly light, add eight heaping tablespoons of sifted or powdered sugar, and beat again; then add two tablespoons of melted butter, the juice of two and the grated rind of one lemon; beat all well together, and bake in puff paste crust; whilst the pies are baking, make a méringue of the whites of the eggs beaten with four or five tablespoons of powdered sugar. When the puddings come out of the oven, spread them over with the méringue, shaping it with a spoon, and brown slightly in a quick oven.

### * Nashville Pudding.

Stone and stew with plenty of sugar fine ripe cherries, cut rather thin slices of bread, butter them, place a layer in a pud

ding-dish, then a layer of the fruit whilst it is warm, then another layer of bread and butter with a layer of fruit, until the dish is full; pour over the top a glass of brandy, cover with a méringue, brown slightly, and serve it cold.

### * Nottingham Pudding.

Pare and core eight or ten pippins, or other tart and juicy apples, place them in a pudding-dish and fill the centre of each apple with sugar; put a strip of lemon or orange, with the peel on it, down through the sugar. Make a batter of a pint of milk, four eggs, and five tablespoonsful of flour, with a pinch of salt; pour it over the apples, and bake about three-quarters of an hour. Serve with wine-sauce.

### * Orange Pudding, No. 1.

Grate the yellow rind and squeeze the juice of two large tart oranges, stir to a cream half a pound of butter and the same of white sugar, add a wine-glass of mixed wine and brandy; beat very light six eggs separately and then together, add them to the butter and sugar, then the juice and rind of the oranges, line your pie-dishes with puff paste, fill them with the mixture, bake about half an hour in a quick oven. When cold, sift over them powdered sugar. You may add the juice of a lemon if you wish them tart.

### Orange Pudding, No. 2.

Grate and sift a pint of bread crumbs, put them into a quart of milk, melt a piece of butter the size of an egg, and stir it in, the yolks of five eggs beaten light, half the rind of a large orange. Bake in a buttered pudding-dish about three-quarters of an hour in a hot oven. Make a méringue of the whites of the eggs and powdered sugar beaten together, the remainder of the orange-peel grated, and the juice squeezed from the orange—spread on the pudding whilst hot; brown slightly and serve

### Plain Plum Pudding, No. 1.

One cup of molasses, one of milk, four of flour, one egg, one teaspoonful of soda dissolved in the milk, a little nutmeg, cinnamon, cloves and mace, one teaspoonful of salt, one cup of raisins seeded; boil three hours.

### Plain Plum Pudding, No. 2.

Three cups of flour, one of milk, one of molasses, one of sugar, one of suet chopped fine, one cup of raisins seeded, one teaspoon of salt, one of soda in the milk, two of cream of tartar in the flour a little cinnamon. Boil three hours.

### * Plum Pudding.

One pound of raisins stoned, one of currants washed and dried, a quarter of a pound of citron cut fine, half a pound of sifted sugar, a pint of bread crumbs, one pound of beef suet shred fine, two wine-glasses of brandy, one of molasses, ten eggs beaten separately, a nutmeg grated, a small teaspoonful of cinnamon and half an one of powdered mace, and two tablespoons of flour stirred through the fruit. Scald the bag or cloth, wring it as dry as possible, dust flour over the inside, and pour the pudding in, tie quite closely and very tight, and boil, if all in one, six hours; if in two, boil three hours; and if in three, a little over two hours.

### * Potato Puddings.

Boil and mash very fine five large white potatoes, stir to a cream three-quarters of a pound of butter and the same of sugar, add the juice and rind of one large fresh lemon, a glass of wine and one of brandy; beat six eggs very light separately and then together, add them to the potato, beat all well together, and bake in puff paste.

### * Prince Albert's Pudding

Two ounces of finely-shred suet, four ounces of bread crumbs, four ounces of currants washed and dried, five eggs, one tablespoonful of brandy, two of sugar, the peel of half a lemon grated·

beat the eggs very light separately and then together; stir in the bread crumbs, then the nutmeg and brandy; add the suet, sugar and lemon-peel. Bake it three-quarters of an hour in a Turk's head well buttered, or boil it two hours in a quart mould. When done, turn it out. Beat the whites of two eggs with half a pound of powdered sugar, and pour over the top of the pudding.

### * Pumpkin Puddings.

Stew the pumpkin in as little water as possible, press it through a cullender, and then squeeze it through a clean thick cloth until quite dry; add to it rather more than half a pint of cream; stir to a cream a coffeecup of sifted sugar and three ounces of fresh butter, add a wine-glass of wine, the same of brandy, the third of a nutmeg grated and a saltspoonful of powdered cinnamon; beat eight eggs very light separately and then together, add them to the butter and sugar, then stir in the pumpkin; if not sweet enough, add more sugar; line your pie-dishes with puff paste crust, fill them, and bake about half an hour. This is for one quart of the stewed and strained pumpkin.

### * Queen of Puddings.

To a quart of milk add a pint of bread crumbs, let it stand for half an hour, then add a coffeecup of sugar, the yolks of four eggs beaten light, the grated rind of a lemon, and a piece of butter the size of an egg warmed and stirred in. Butter a pudding-dish and pour the pudding in, bake about three-quarters of an hour, or until the pudding shrinks from the side of the dish; beat the whites of the eggs very light, with a teacup of sugar and the juice of the lemon. When the pudding is done, spread the top of it with currant-jelly, marmalade or small preserved fruit, as strawberries, raspberries or cherries; pour over these the méringue, shaping nicely with the back of a large spoon, and brown slightly in a quick oven. To be eaten cold with cream.

### * Quick Pudding.

Beat three eggs very light, add to them a pint of flour, a cup of milk, a small half-cup of sugar, a tablespoon of melted butter,

a teaspoon and a half of cream of tartar, one of soda, half an one of salt, and a little nutmeg; beat all well together, and bake in a buttered pudding-dish, or Turk's head, half an hour.

### * Rice Pudding.

Have ready two quarts of new milk, pick and wash a teacup of rice, put it in a sauce-pan, with one quart of the milk, set it on the back of the range to swell and soften, simmering it gently. When perfectly soft, stir into it the other quart of milk, add a pinch of salt, a teaspoon of rose-water, and sugar to taste; butter a pudding-dish and pour it in, bake very slowly one hour. If raisins are liked, a large cup of them may be added just before putting into the oven.

### * Roley Poley Pudding.

Make a crust of one quart of Hecker's prepared flour, a tablespoonful of butter and a pinch of salt, with water to make a dough; roll it out half an inch thick, spread over it marmalade or any kind of jam, or small fruit preserved, or a mixture in spots of both, or dried peaches or cherries stewed nicely; leave an inch all round the crust, roll it up in the shape of a bolster, tie it in a floured pudding-cloth, at both ends and in the middle, and boil it two hours Serve with wine-sauce.

### * Snow Pudding.

Half a package of gelatine dissolved in a pint of boiling water, the juice and grated rind of one lemon, and three-quarters of a pound of sifted sugar; beat the whites of four eggs to a stiff froth, add them to the mixture, and beat again with the vessel in a pan of ice. When quite stiff, turn it into a mould, and again set it in ice. Make a boiled custard with the yolks of the eggs, and a pint of milk sweetened to taste. Serve with the custard, pour around the form of gelatine.

### Spanish Pudding.

Grate stale sponge-cake, butter a pudding-dish, and put a layer of the crumbs in the bottom, then a layer of small pre-

served fruit, marmalade or jelly; another layer of crumbs, then fruit, and so on until your dish is full. Make a custard of a quart of milk and six eggs, sweeten and flavor, pour over the crumbs, and bake about half an hour or three-quarters. To be served with any sauce you please.

### * Sponge-Cake Pudding.

Four eggs, their weight in sugar, half their weight in flour, the grated rind of half a lemon. Beat the eggs separately very light, stir the sugar into the yolks, add the flour and the whites of the eggs alternately, then the lemon. Bake in a Turk's head or a flat tin-pan, and serve hot with wine-sauce. Try it with a splint when it begins to shrink from the sides of the pan. If the splint is dry, the pudding is done.

### Steamed Pudding.

One cup of sweet cream, the same of molasses, a cup of hot water, two teaspoons of each of the following spices: cloves, cinnamon and allspice; a teaspoon of ginger and one of ground mace, flour enough to make a batter the consistence of pound-cake; add a teaspoon of soda, two of cream of tartar and two cups of stoned raisins; butter a mould, pour it in, cover tightly and steam three hours. To be eaten with wine-sauce.

### * Suet Pudding, No. 1.

One coffeecup of suet chopped fine, one of stoned raisins cut in half, one of sweet milk, one of molasses, three of flour, and a teaspoonful of soda; stir all well together, putting the milk with the soda dissolved in it the last; butter a mould, pour in the pudding, cover closely so that no water can get in it, and boil three hours. Serve with wine-sauce. This is a very nice pudding.

### Suet Pudding, No. 2.

Boil a pint of new milk, stir into it three-quarters of a ten-cent baker's loaf, grated finely; add a teacup of molasses, a little salt, a quarter of a pound of beef suet finely shred, a pound

of raisins stoned, or the same of currants, whichever you have by you, and the peel and juice of a fresh orange—a tablespoon of flour to be mixed through the fruit. Boil one hour and a quarter. To be eaten with wine-sauce.

### * Suet Pudding, No. 3.

Chop six ounces of suet very fine, put it in a basin with six ounces of flour, two ounces of bread crumbs, and a pinch of salt; beat three eggs, add to them eight tablespoonsful of milk, beat all well together; butter a pudding-mould, pour the pudding in, cover very closely, and boil two hours.

### Summer Pudding.

Take a quart of ripe currants stripped from their stalks; cover the bottom of a pudding-dish with slices of bread without the crust, buttered slightly; put a layer of the currants over the bread, cover them thickly with sugar; then another layer of currants and sugar, and so on until the dish is filled; cover the top with thin slices of bread and butter, bake in a quick oven half an hour; serve with cream, either warm or cold. Cherries, raspberries or plums may be used in the place of currants, or any stewed fruit, if preferred; if the fruit is stewed, bake fifteen minutes.

### * Tapioca Pudding, No. 1.

Soak three tablespoons of tapioca in water three hours, put the same in a quart of milk, draining off the water; boil fifteen minutes. Beat the yolks of four eggs, add to them a coffeecup of sugar, stir them into the pudding five minutes before taking from the fire, flavor with vanilla or lemon. Beat the whites of the eggs to a stiff froth with five tablespoons of powdered sugar, cover the pudding with it, shape nicely with the back of a spoon, and bake five minutes.

This pudding is very nice with two tablespoons of prepared cocoanut stirred into the yolks and sugar, instead of the lemon or vanilla. The nut is also sprinkled over the top of the méringue before putting in the oven.

### Tapioca Pudding, No. 2.

Put three tablespoonsful of tapioca in cold water and soak all night; in the morning drain off the water and put it over the fire in a quart of milk; boil slowly half an hour, or until the tapioca is dissolved; then add the yolks of three eggs, beaten with three heaping tablespoonsful of powdered sugar, and boil until the consistence of custard; remove it from the fire, flavor with vanilla or peach-water, stir in the whites of the eggs beaten to a stiff froth, pour into the dish you will serve it in, and set away to cool.

### Tapioca Pudding, No. 3.

Six tablespoonsful of tapioca; put it in a quart of milk and bring to a boil; when dissolved, add a piece of butter the size of a walnut, two eggs beaten together, and sugar to your taste; butter a pudding-dish, pour in the pudding and bake about three-quarters of an hour. Serve with cream or not.

### * Tapioca Pudding, No. 4.

One cup of tapioca soaked in a pint of lukewarm water over night; lay in a buttered pudding-dish a layer of sliced tart apples, a layer of tapioca, and a plentiful sprinkling of sugar, until the dish is full; pour over the water the tapioca was soaked in and bake slowly two hours. You may vary it by paring and coring the apples, leaving them whole; scatter sugar thickly over, and pouring the tapioca and water over them and baking.

### Vermicelli Pudding.

Wash an ounce and a half of vermicelli, break it up in short pieces, and put it over the fire in a quart of new milk, add to it a quarter of a pound of butter, and continue to boil for half an hour; set it off to cool, sweeten to your taste, add a glass of wine, two tablespoonsful of brandy, and some grated nutmeg; beat seven eggs separately very light, add the yolks before the pudding is quite cold, then the whites, and bake half an hour in a buttered pudding-dish.

### * Whortleberry Pudding.

Put a pint of molasses in a deep basin, dissolve a teaspoonful of soda in half a cup of warm water, pour it into the molasses, and beat with a spoon until in a foam; then add two even teaspoons of powdered cloves, the same of cinnamon, and half a grated nutmeg; stir in sifted flour to the consistence of pound-cake. Stir in a quart of whortleberries which have been well washed and dried, flour your pudding-bag or cloth, pour in the pudding, tie it pretty close and very tight, and boil it three hours. Have the water boiling before you put the pudding in, and replenish it from a kettle of boiling water as the water boils away. Serve it with wine-sauce.

The following eight recipes are English and very nice:—

### 1. A Bread Pudding.

Grate and sift a pint of bread crumbs, put them in a stew-pan with just enough milk to cover them, with the grated rind of a lemon, a little nutmeg grated, and a saltspoonful of powdered cinnamon; boil about ten minutes, take it from the fire, sweeten with sifted sugar to your taste; beat four eggs separately and then together, and add them; beat all well together, and bake half an hour in a buttered pudding-dish, or boil rather more than an hour in a bag or cloth, well floured.

### 2. Vermicelli Pudding.

Boil a pint of milk, add to it a quarter of a pound of vermicelli, and simmer it ten minutes (break the vermicelli into pieces an inch in length), cool it a little; beat the yolks of five and the whites of three eggs separately and then together, stir them into the milk and vermicelli, add sugar to your taste, the peel of a lemon grated, and bake half an hour.

### 3. Boiled Custards.

Boil a quart of new milk, with the peel of a lemon cut very thin and a stick of cinnamon; be careful not to let the milk

boil over; then set it where it will simmer for ten minutes. Beat the yolks of eight and the whites of four eggs separately and then together, pour the milk into them, a little at a time, beating all the while; set it on the fire again, with sugar to your taste, in a vessel of boiling water; stir until it sticks to the spoon and begins to thicken; then remove it from the fire, stir a few minutes, and pour into glass or china custard-cups; grate nutmeg over the top of each. A little brandy or a glass of wine is an improvement; if you add it, stir the custard until cold.

### 4. Batter Pudding.

Six ounces of flour, three eggs, and a pinch of salt; beat the eggs, stir in the flour and salt, stir in milk gradually until the thickness of cream, put it in a buttered pudding-dish, and bake three-quarters of an hour, or boil it in a pudding-bag or cloth well floured an hour and a half.

### 5. Newmarket Pudding.

Boil a pint of milk, with the peel cut thin of half a lemon, and a stick of cinnamon; boil gently five minutes, beat the yolks of five eggs, and the whites of three separately and then together, add the milk, sweeten to your taste with white sugar, then strain it; cut slices of bread very thin, butter both sides, lay a layer in a buttered pudding-dish, and spread thickly with dried currants which have been washed and dried, then another layer of bread and butter and currants until the dish is full; pour over the custard, grate nutmeg over the top, and put a sprinkling of cinnamon, and bake half an hour.

### 6. Cabinet Pudding, No. 2.

Butter a half melon-mould, stick all over with preserved cherries or raisins, put in layers of bread and butter and cherries or currants as above, pour the custard over, and cover the mould tightly; set it in boiling water to come within half an inch of the top, and boil an hour and a half; turn out and serve with wine-sauce.

### 7. Spring Fruit Puddings.

Peel and wash about four dozen stalks of rhubarb, cut it in small pieces, and put it in a stew-pan with sugar to make it very sweet, set it over the fire, and cook until like marmalade; a few minutes does this; pass it through a sieve, then add the peel of a fresh lemon grated, a little nutmeg, two ounces of butter, the yolks of six eggs aud the whites of two; mix well together, line your pie-dishes with puff paste crust, fill them, and bake half an hour.

### 8. Spring Fruit Cream.

Prepare a marmalade of the rhubarb the same as above, to which add a pint of rich cream, dissolve in a little milk, half an ounce of gelatine; stir it in the marmalade and pour into a form. Set it in ice several hours before it is wanted and serve with cream. Add the dissolved gelatine whilst the marmalade is hot.

### * Cottage Cheese.

Pour a pan of thick sour milk into a bag made for the purpose—of strainer-cloth or rather thin crash; tie it loosely and hang it to drain for five or six hours; when dry, turn it out, rub it with the back of a wooden spoon until every lump is out of it, add rich cream and a little salt, and rub to a smooth paste. Serve in a glass or china dish, with a little pepper on the top.

### * Brown Betty.

Cover the bottom of a pudding dish with stale rusk grated finely, or bread crumbs if you have no rusk; put a layer of thinly sliced tart apple on them, sprinkle them plentifully with sugar, and scatter little pieces of butter thickly over them; then add more crumbs, apples, sugar and butter until the dish is full; put crumbs for the top layer, sprinkled with sugar and butter, pour over the top three-quarters of a teacup of syrup molasses, thinned with a little boiling water. Bake until the top is well browned and the apples are tender. To be eaten hot with wine-sauce, or only a little warm with cream. Season each layer with a sprinkling of cinnamon and a little nutmeg.

### * Apple Tapioca, No. 1.

Soak a coffeecup of tapioca in cold water all night, pare and core six large tart apples, put them in a pudding-dish, fill the centre of each apple with butter and sugar, pour the tapioca over the apples, and bake in a quick oven until the apples are soft. Serve cold with cream.

### Apple Tapioca, No. 2.

Soak over night a coffeecupful of tapioca; in the morning, put it over the fire in the water it was soaked in, which should be about a quart, boil it until a jelly, replenishing with boiling water as it thickens, until it will run from the spoon; add four or five tablespoonsful of sugar; pare and core whole as many apples as will nearly fill your dish, make a syrup of sugar and water, boil the apples in it until clear, take them out, drain all the juice from them, lay them in the dish, and pour the tapioca over them, and set away until cold. This is improved by slicing a lemon and adding to the apples a few minutes before you take them out of the syrup. To be eaten with cream; or it is very nice without any accompaniment.

### * Blackberry Mush.

Mash in a preserving-kettle a quart of very ripe blackberries, sweeten them with white sugar, cook them fifteen minutes, then stir in dry flour until enough to make them stick together, keep them boiling all the time. When stiff enough, pour into teacups. When cold, turn them out; to be eaten with cream.

### * Coddled Apples.

Pare and core tart apples, leaving them whole, put them in a preserving-kettle with water to cover them, simmer them gently until a little tender, take them out, and lay them on a dish to cool; add to the water they were boiled in a half pound of sugar to every pound of apples, slice a lemon and put in the syrup, bring to a boil, and lay the apple in, and boil gently until clear; take them out and place them in the dish you will serve

them in, have ready soaked a quarter of a box of gelatine in cold water enough to cover it, stir this into the syrup, give one boil up, and strain through a sieve or fine cloth over the apples. Set away until next day. Strain the syrup before adding the gelatine.

### * Fruit Tapioca.

Dissolve on the range a quarter of a pound of tapioca in as little water as you can use; add to it, when dissolved, a teacup of sifted sugar and one quart of fruit in season—strawberries, raspberries, blackberries or cranberries; cook about ten minutes and pour into moulds. Serve cold with cream. Soak the tapioca in cold water for three hours before setting it on the fire.

### Lemon Butter.

Three lemons, a pound and a quarter of loaf sugar, two ounces of butter, six eggs; beat the butter, sugar and eggs together, then add the juice of the lemons with the rind of one, set the vessel in another of boiling water, and stir until it begins to thicken; take it from the fire, stir until cool, and pour into glass cups or a large glass bowl.

### Lemon Sponge.

Dissolve half a box of gelatine in a pint and a half of water over the fire; add a pound of fine white sugar, the rind of two and the juice of three lemons. Boil all together one minute, strain through a sieve or fine cloth; when nearly cold, add the whites of three eggs beaten to a stiff froth; beat all well together, set it in a cool place, and when it begins to thicken beat it well; repeat this several times; then pour into moulds. Set in the ice several hours. Serve with cream.

### * A Dessert of Rice.

Wash a cup of rice in two or three waters, and put it in a quart of milk sweetened to your taste, add a pinch of salt, and a cup of stoned raisins, put it in a farina-boiler, and cook it one hour. To be eaten with cream, cold.

### * Stewed Rhubarb.

Peel the stalks and cut them in pieces half an inch in length, pour boiling water on it and drain a moment in a cullender, put it over the fire in a preserving-kettle, with plenty of sugar, but no water, as the fruit is very juicy, and with the sugar will make all the syrup you need; stew it a few minutes; just before taking it off the fire, add the peel of a lemon cut in thin slips. When cold, put it on pie-crust previously baked, or fill a *vol-au-vent* with it.

### Apple Custard, No. 1.

Pare, core and quarter eight tart pippin apples and place them close together in a deep pie-dish; roll the skin of a lemon on a quarter of a pound of sugar and sprinkle it over the apples; cover with puff paste, and bake three-quarters of an hour, or until the apples are tender. When the pie is baked, cut out the whole centre of the crust, leaving the rim round the edge; when cold, pour over it a custard, made with half a pint of milk, three eggs, sugar to your taste, and a teaspoonful of extract of vanilla, boiled in a farina-boiler until it begins to thicken.

### Apple Custard, No. 2.

Pare and core six tart apples, cook them in a syrup of sugar and water until tender, butter a pudding-dish, lay them in the bottom. Beat the yolks of eight eggs, stir them in a quart of milk with sugar to your taste, pour it over the apples, and bake half an hour.

### * Apple Float.

The whites of five eggs beaten to a stiff froth, add to them five heaping tablespoons of powdered sugar, beat it well in, and add a bowlful of apple-sauce, sweetened and flavored with lemon-peel; heap it in a glass dish, and pour round it a boiled custard made with the yolks of the eggs and a quart of milk.

### * Baked Custard.

Beat the yolks of two and the white of one egg very light; mix to a smooth paste a teaspoonful of flour in a little milk, add

it to the eggs with a small teacup of rich milk, flavor with vanilla, lemon-peel or peach-water, pour it in a pie-dish lined with a good crust, grate nutmeg over the top, and bake about twenty minutes.

### * Boiled Custards.

Beat the yolks only of eight eggs, and stir in them gradually a quart of new milk, and add sugar to your taste; put the custard in a farina-kettle, and set it over the fire; stir it until it thickens sufficiently to stick to the spoon; then flavor with two teaspoonsful of the extract of vanilla or peach-water, set the kettle in cold water a few minutes, stirring all the time, then pour into glass or china cups, grate a little nutmeg over the top of each custard, and set in a cool place.

### * Chocolate Custards.

When making the above custards, after flavoring them, pour out half only of the yellow custard into the cups, have ready dissolved in a little milk over the fire a small teacup of grated chocolate, in which you have put a little sugar, add this gradually, stirring all the time, to the custard remaining in the kettle, When thoroughly mixed, pour into cups and set away to cool.

### * Cocoanut Custard.

Boil a pint and a half of milk, sweeten to your taste, and cool it, beat four eggs separately and then together, add to them a cocoanut grated, stir in the milk, and bake in crust, as in Cocoanut Pudding, p. 183.

### * Cold Custard.

A tablespoonful of rennet wine in a quart of milk that has been slightly warmed an hour before dinner; grate nutmeg over the top, and serve with cream and sugar.

### * Lemon Custard.

Two cups of sugar, two of cold water, two tablespoons of flour, two large juicy lemons, and six eggs beaten separately; mix the flour and sugar together dry, then add the rind and juice of the

lemons, then the water, and then the eggs—the whites of the eggs beaten very light and added to the yolks before putting them in the custard. Bake in crust.

### * Snow-ball Custard.

Beat the whites of six eggs to a stiff froth; boil a quart of milk in which you have stirred two tablespoonsful of sugar. When boiling hot, drop in the whites, a tablespoonful at a time, boil until a little firm, lay them on a dish; beat the yolks of the eggs with three or four tablespoonsful of sugar, stir them gradually into the milk, stir it over the fire or in a farina-kettle until it thickens, then flavor with vanilla or peach-water, pour out, and when cold, lay the whites on the top.

### Cream Puffs, No. 1.

Put two ounces of butter in a sauce-pan, with a gill and a half of water; when boiling, stir in a quarter of a pound of sifted flour, stir until it thickens; take it off and add four eggs, one at a time, beating well; drop in buttered puff-tins and bake about twenty minutes. Be careful not to take them out of the oven too soon, or they will fall.

### Filling for the Puffs.

Stir together four tablespoonsful of sugar and the yolks of four eggs; add three tablespoonsful of milk, set over the fire and stir constantly; beat the whites of four eggs to a stiff froth and gradually turn the yolks and milk into them, stir gently, add a teaspoonful of extract of vanilla or peach-water. When cold, open the side of the puffs with a sharp knife, fill them with the custard and close again, sift fine sugar over and serve.

### Cream Puffs, No. 2.

Put in a sauce-pan a pint of water and half a pound of butter, bring to a boil; stir in whilst boiling three-quarters of a pound of flour, take it from the fire, and whilst cooling, add ten eggs, throwing them in one at a time, stirring and beating until all

are in; then add one teaspoonful of cold water; with a spoon drop the mixture in small cakes on tins well buttered, and bake in a quick oven fifteen minutes. When done, cut the sides open with a pair of scissors, and put in each two teaspoonsful of the custard made as follows: Half a cup of flour, one cup of powdered sugar, two eggs and a pint of milk; boil the milk, mix the eggs, flour and sugar together, pour them into the milk, stirring all the time over the fire; flavor with vanilla bean boiled in the milk and taken out before you add the eggs and sugar.

### * German Puffs.

Beat very light the whites of four eggs, then beat the yolks and add the whites gradually to them, beating all the time; stir in them five tablespoonsful of flour and a pinch of salt; add a pint of milk; butter teacups, and pour them only half full. Bake fifteen minutes in a hot oven. This quantity makes nine puffs. Serve them as soon as they are baked, with wine-sauce or butter and syrup-molasses.

### * Omelette Souffle, No. 1.

Beat separately the whites and yolks of eight eggs, roll a fresh lemon on four tablespoonsful of powdered sugar, mix together the yolks and whites of the eggs, add the sugar; mix two even tablespoonsful of flour very smoothly in a little milk or cream, and stir into the eggs; pour them into a buttered pudding-dish, and bake fifteen minutes. Serve quickly.

### * Omelette Souffle, No. 2.

Boil half a quarter of a pound of butter with two and a half tablespoonsful of sifted flour, stirring all the time; add a tumbler of new milk; stir over the fire until the consistence of starch; take it from the fire, and add quickly the yolks of four eggs beaten light and the grated rind of a lemon; let it stand until just before dinner, then add two heaping tablespoonsful of powdered sugar and the whites of the eggs beaten very light. Bake fifteen or twenty minutes in a quick oven, and serve immediately. This quantity is sufficient for four or five persons.

### * Apple Fritters.

Make a batter the same as for pan-cakes, but beat the eggs separately and very light, then add the yolks and whites together, beat them well, and add the flour with a tablespoonful more than for the pan-cakes, then the milk. Peel the apples, core them, and cut them in very thin slices, dip them in the batter, and fry in hot lard; drain them, and sift white sugar over them. Serve with sauce or syrup-molasses. Or you may peel and quarter the apples, and chop them very finely and stir them in the batter. For plain fritters leave out the apple.

### * Bread Fritters.

Cut slices half an inch thick from a stale loaf of baker's bread, break the yolks of three eggs in a deep dish, beat them slightly, and add half a teacup of milk, and a pinch of salt. Melt in a frying-pan equal quantities of butter and lard, dip each slice of bread in the milk and eggs, and when the butter is boiling hot, fry a nice brown on both sides, sprinkle thickly with sugar and cinnamon, and serve hot; or you may melt a tablespoonful of currant-jelly in a sauce-pan with two glasses of Madeira wine and pour over, grating a little nutmeg on each slice.

### French Fritters.

Put into a sauce-pan a pint of milk, a piece of butter the size of an egg, a little grated lemon-peel or two teaspoons of extract of vanilla, a teaspoonful of white sugar, and a pinch of salt; bring it to a boil, stir in flour a handful at a time, until the milk is all absorbed, stirring all the time with a wooden spoon, and keeping it boiling until it becomes quite thick and detaches itself from the bottom of the sauce-pan; then remove it from the fire, and break in six eggs, one at a time, stirring constantly until the paste will retain its shape in the spoon; have melted in a frying-pan some very nice lard, drop the paste from the spoon in small pieces, and fry a nice color over the fire; they will swell very much. Take them out with a perforated skimmer, and sift powdered sugar over them and serve.

### * Orange Fritters.

Peel and slice half an inch thick fine tart juicy oranges (two or three), take out all the seeds, sprinkle the slices with powdered sugar, make a batter as for apple fritters, lay a slice of the orange in a large spoonful of the batter, and put it in the boiling lard. Serve with wine and sugar, or sugar only.

### * Plain Fritters.

Measure five heaping tablespoonsful of flour, then sift it, and stir very gradually into it a pint of milk; add a pinch of salt, beat the yolks and whites separately of four eggs, add the yolks to the flour and milk, beat well together, then add the whites of the eggs, and drop spoonsful of the batter into boiling lard.

### * Spanish Fritters.

Cut stale baker's bread in slices half an inch thick, and then in strips like lady-fingers or any size you wish. Sweeten a pint of cream or rich milk, beat three eggs, stir in them a little ground cinnamon, cloves and grated nutmeg, and a little pinch of salt, add them to the cream, lay the bread on a flat dish, pour the custard over it, and let it stand until all absorbed by the bread; fry a light brown in butter and lard.

### * Apple Meringue.

Peel, core and slice a dozen fine large tart apples, put them over the fire in a preserving-kettle, with a teacup of cold water; stew them until soft, press them through a cullender, sweeten to your taste and flavor with the grated rind of a lemon; put them in a pudding-dish; make a méringue of the whites of three eggs, beaten to a stiff froth with three heaping tablespoons of sugar, shape nicely over the apples and brown slightly in a quick oven. Serve cold, with cream.

### Corn-starch Meringues.

Mix six tablespoonsful of corn-starch to a smooth paste in a coffeecup of milk, boil a quart of new milk, stir in the corn-

starch, and boil it four minutes, stirring all the time; add a piece of butter the size of a walnut, a pinch of salt, and the yolks of three eggs beaten light; flavor with the juice and grated rind of one large or two small lemons; pour this into crust that you have previously baked; make a méringue of the whites of the eggs and powdered sugar, cover the tops of the puddings with it, shape nicely with the back of a spoon, and brown slightly in a quick oven.

### * Custard Meringue.

Cover the bottom of a pudding-dish with slices of sponge-cake moistened with sweetened wine; make a boiled custard of the yolks of eight eggs and a quart of milk, sweetened to your taste and flavored with extract of vanilla or peach-water. When perfectly cold, pour over the cake. Beat the whites of four eggs with five tablespoons of powdered sugar until a stiff froth, pour over the custard, shape nicely with the back of a spoon, and brown slightly in a quick oven.

### * Raspberry Meringue.

Bake two sponge cakes half an inch thick in jelly cake tins the size of a dinner-plate, cover the lower one with raspberry jam half an inch thick, place the other on top of the jam; make a méringue of the whites of three eggs beaten to a stiff froth with three heaping tablespoons of powdered sugar, shape over with a spoon and brown slightly in the oven

### Rice Meringue.

Boil a teacup of rice; whilst hot stir in a quarter of a pound of butter; let it cool, then add half a teacup of powdered sugar and a quart of milk; beat the yolks of four eggs and stir them in, flavor with the grated rind of a lemon; butter a pudding-dish, pour in the rice, bake half an hour in a hot oven; make a méringue with the whites of four eggs, beaten with half a pound of powdered sugar and the juice of a lemon, pour it over the rice and shape with a spoon; brown slightly in a hot oven.

### Blanc-mange.

Soak half a box of gelatine in cold water enough to cover it; bring to a boil a quart of cream and a pint of milk, add the gelatine; let it boil gently a few minutes, then add half a pound of sifted sugar and two teaspoons of vanilla extract; give a boil up and pour into moulds. This quantity makes two medium-sized forms. To be eaten with cream.

### Almond Blanc-mange.

Blanch, dry and pound in a mortar two ounces of almonds, using a little rose-water in pounding them to prevent their oiling. Put an ounce of isinglass in half a pint of new milk, and dissolve it over the fire with a piece of vanilla bean. When dissolved, strain out the bean, and add an ounce of butter, the almond paste, and a quart of cream; boil it twenty minutes, and add half a pound of powdered sugar; put in moulds, and set in a cool place or on ice.

### * Blanc-mange of Corn-starch.

One quart of new milk, mix with a part of it four tablespoonsful of corn-starch, put the remainder of the milk on the fire to boil; when it comes to a boil, pour it in a farina-kettle, stir in the corn-starch, with four heaping tablespoons of sugar, and let it boil, stirring all the time until clear like starch; then flavor with two teaspoonsful of extract of vanilla, and pour into a mould.

### Blanc-mange of Iceland Moss.

Take a handful of moss, wash it clean in cold water, pour off the water and pour boiling water on it, and let it stand for a minute; strain off the water, and put the moss in two quarts of milk that has been sweetened and flavored with lemon or vanilla; put the milk in a farina-boiler, stir it occasionally until the consistence of custard; then strain through a fine cloth into moulds, and set in a cool place.

### Blanc-mange of Isinglass.

Put an ounce of isinglass over the fire in half a pint of milk with a piece of vanilla bean. When dissolved, add a quart of cream, an ounce of butter, and two ounces of sweet almonds blanched and pounded in a mortar with a little rose-water to prevent their oiling; boil all together twenty minutes; just before taking from the fire, add half a pound of sifted sugar, pour into moulds, and set on the ice.

### * Cream Blanc-mange.

Dissolve a quarter of a box of gelatine in two wine-glasses of wine, standing it in boiling water on the range; sweeten a pint of rich cream, flavor with a teaspoonful of essence of vanilla; when the gelatine is dissolved, stir it in the cream, whip it to a froth with a trifle churn, pour it into a mould and set it in a cool place for several hours before it is wanted.

### Chocolate Blanc-mange, No. 1.

Grate a teacupful of chocolate, add to it a pint of water and a teacup or more of sugar; let it simmer until the chocolate is all dissolved, add a quart of milk, and one-third of a paper of corn starch mixed in cold water. When the milk begins to boil, stir in the corn-starch, boil it five minutes, flavor with vanilla extract, and pour into moulds.

### * Chocolate Blanc-mange, No. 2.

Put an ounce of gelatine in cold water to cover it, and let it stand for an hour; grate four ounces of chocolate, melt it over the fire in a little cold milk, taken from the quart you will use; then add the balance of the quart, with three-quarters of a pound of sugar and the yolks of two eggs beaten; boil five minutes, then add the gelatine, boil up once, flavor with vanilla extract, pour into moulds and set in ice.

### Chocolate Blanc-mange, No. 3.

One quart of milk, one large coffeecup of sugar, half a package of gelatine, one quarter of a cake of chocolate grated finely; mix

all together and boil an hour in a farina-kettle. This makes two medium-sized moulds.

### * Gelatine Blanc-mange.

Soak a quarter of a box of Cox's gelatine in a quarter of a pint of cold water for one hour; then pour over it half a pint of boiling water, stir in a heaping coffeecup of sifted sugar and the juice and grated rind of a lemon; stir it until the sugar is dissolved; then strain through a sieve or fine cloth; beat the whites of five eggs to a stiff froth, and add them to the gelatine when it is cold; whip all well together, pour into a mould and set on the ice. Make a custard of a pint and a quarter of new milk, the yolks of the eggs and five tablespoonsful of sifted sugar; set it in boiling water and stir until it sticks to the spoon and begins to thicken; turn out to cool. When ready to serve, turn the gelatine out of the mould into a deep glass dish, and pour the custard round it.

### * Peach Blanc-mange.

Dissolve two-thirds of a box of gelatine in half a pint of milk over the fire; peel and seed eight large ripe peaches, and press them through a sieve, and beat into them very gradually a quart of rich cream, with a coffeecup of powdered sugar. When the gelatine is dissolved, stir it into the peaches and cream and pour into moulds and set on the ice. This may be made in winter with preserved or canned peaches. If preserved, take two heaping tablespoonsful of peaches with their syrup.

### * Rice Blanc-mange.

Six tablespoons of rice ground in a mill, and soaked in water twenty minutes, stir it into a quart of new milk, boil it half an hour, stirring it all the time; flavor with vanilla and sweeten to taste, and pour in a mould; eaten with cream. Boil this in a farina-kettle.

### Charlotte Russe, No. 1.

Cover half a box of gelatine with cold water and let it stand an hour; add to it three heaping tablespoonsful of sugar;

set it on the stove and let it come to a boil; cool it, add a teaspoonful of vanilla essence; whip to a froth a pint of rich cream, which must be very cold; stir the gelatine in it; line a mould with lady-fingers or sliced sponge-cake, pour in the mixture and set in the ice.

### * Charlotte Russe, No. 2.

Dissolve an ounce of isinglass in half a pint of new milk over the fire, with a piece of vanilla bean; whip to a froth a pint of rich cream, with a wine-glass and a half of Madeira or Sherry wine in it; beat the yolks of four eggs with four heaping tablespoonsful of sugar, and the whites separately to a stiff froth. When the isinglass is all dissolved, take out the bean, and when a little cool, stir it into the yolks and sugar; add the whites of the eggs and cream, beat all together for a few minutes, and pour into a mould lined with slices of sponge-cake or lady-fingers. Set in the ice until wanted.

### * Charlotte Russe, No. 3.

Whip a pint of cream with a trifle churn; as it is light, skim it off and put it in a large bowl until all is whipped. Beat the whites of four eggs perfectly light, dissolve half an ounce of gelatine in a wine-glass of good cooking wine by placing it in a small sauce-pan on the range or stove, but do not let it boil; when entirely dissolved, stir into it a teacup of powdered sugar and a teaspoon of essence of vanilla; stir the whites of eggs into the cream; then add quickly the wine and gelatine. Before making the above, line a large deep bowl with lady-fingers or sliced sponge-cake, pour in the mixture and set it in the ice or in a pan of snow. It should be prepared several hours before it is wanted. The cream that drains from the whip may be stirred into the gelatine, wine and sugar, before mixing with the cream and egg. Stick the cake to the mould by dipping one side in the beaten white of egg.

### Charlotte Russe, No. 4.

Pound a vanilla bean with a lump of sugar and boil it in a tumbler of milk, strain off, and add to the milk two eggs, beaten

very light separately, a teacup of sugar, the weight of a cent in gelatine, dissolved in as little hot water as possible; beat to a froth with a churn a pint of cream and lay it on a sieve (this can be done first, as it will stand); add the cream to the custard, and stir it all together until quite cold, but not congealed; line a mould with strips of cake and pour it in, or have ready baked a square sponge-cake, from which you have scooped the inside, and pour in the custard.

### * Charlotte Russe, No. 5.

Make a soft boiled custard of a pint of milk and four eggs, flavor with a teaspoon of essence of vanilla and sweeten with a pound of powdered sugar; dissolve an ounce of gelatine in half a pint of water, add it to the *hot* custard, and stir until cold; then add a quart of cream, whipped to a froth with a trifle churn, pour into a mould lined with lady-fingers, and set in the ice until wanted.

### Charlotte Russe, No. 6.

Beat the yolks of seven eggs and stir them gradually into a pint of scalded milk, sweeten to your taste, set it in a pan of boiling water until it thickens, then set it away to cool. Pour a coffeecup of warm water over half a box of gelatine, stir it on the stove until dissolved; beat the whites of seven eggs to a stiff froth, with powdered sugar to make it like icing; then whip a quart of rich cream with a trifle churn and stir it in the custard; stir in now the whites and sugar, flavor with vanilla, then the gelatine; beat all well together. When perfectly cold, pour it into a mould lined with sponge-cake or lady-fingers.

### * Charlotte Russe, No. 7.

One-third of a box of gelatine dissolved in half a pint of boiling water; when dissolved stir in it a teacup of powdered sugar, add two teaspoons of extract of vanilla and the beaten yolks of three eggs; whip to a froth a quart of rich cream, drain it on a sieve; put the cream that drains from the whip into the gelatine and egg, and stir in the whipped cream; line a dish with

sliced sponge-cake or lady-fingers, pour the mixture in and set it in a cool place for several hours.

### * Bavarian Cream.

Dissolve half a box of gelatine in a pint of milk, set it over the fire, stir until all dissolved and quite hot; then take it off. Beat the yolks of seven eggs quite light; stir in them five heaping tablespoons of powdered sugar; add to them half a pint of cold milk; stir well together, and add the hot milk and gelatine. When thoroughly mixed, stir in half a pint of rich cream; if not sweet enough, add more sugar; flavor with vanilla or peach water; put all on the fire again, and stir until it thickens a little; then pour in a form and set it on the ice for three or four hours.

### * Curds and Cream.

Put two tablespoonsful of prepared rennet into two quarts of milk, and set it near the fire for an hour; then break it up with a spoon and let it stand half an hour longer; pour off the whey and turn the curd into a perforated mould; let it stand for six hours, then turn it out very carefully on a dish, and serve with cream and sugar. This is very nice.

### * Prepared Rennet.

Procure of your butcher a rennet that has been stretched and dried; wash it clean and wipe it dry; then cut it from the hoop, and cut it in pieces half an inch square, put it in a bottle holding rather more than a pint, and fill it up with Madeira or Sherry wine. In two or three weeks it will be ready for use. A tablespoonful is sufficient for a quart of milk. This is only for cold custard or junket and cheese-cakes; for cream cheese use that which you procure at the druggist's, with no wine in it, unless you prefer the flavor of wine in the milk.

### Spanish Cream.

Put an ounce of gelatine in three pints of rich milk, put it in a sauce-pan over the fire, and simmer until the gelatine is all dissolved, stirring it all the time; then add three-quarters of a

pound of sifted sugar, take it from the fire, beat six eggs very light, and stir them slowly into the mixture; put all on the fire again, let it thicken, stirring all the time. When this is done, take it from the fire, flavor with two teaspoons of vanilla extract, let it cool a little, beat it up well, and pour into moulds which have been wet with cold milk and drained. Set in a cold place until wanted.

### Velvet Cream.

One coffeecupful of good cooking wine, two-thirds of a box of gelatine soaked for half an hour in a pint of cold water, and a coffeecup of sifted sugar; set all together in a sauce-pan over the fire, let it come to a boil. When nearly cold, add one pint of cream, beat all well together, and put in a mould.

### * Wine Cream.

Dissolve half an ounce of gelatine in a cup and a half of good cooking wine, add to it three-quarters of a pound of sugar, the rind and juice of a lemon or an orange; simmer until the sugar is all dissolved, strain it through a sieve or fine cloth. When cool but not congealed, stir it gradually into a pint and a half of rich cream, pour into moulds, and set on the ice.

### Whips.

Mix together a pint of rich cream, a quarter of a pound of fine white sugar, half a pint of wine (Sherry or Madeira), the juice of a lemon and the whites of four eggs beaten to a stiff froth; beat well with a trifle churn and skim off the froth as it rises; fill glasses about half full of the cream which remains after you have churned it, heap the froth on top and serve.

### Frost Jelly.

Put half a box of gelatine to soak for an hour in half a pint of cold water, add to it half a pint of boiling water, the juice of two and the rind of one lemon. When nearly cold, strain it, and when it begins to form, add the beaten whites of two eggs, beat all well together, and pour into a mould and set on the ice.

### * Orange Jelly.

Soak half a box of gelatine an hour in a pint of cold water, add to it half a pint of boiling water, a coffeecup of sifted sugar, the juice of six large oranges, the grated rind of one; stir all well together. When sugar and gelatine are dissolved, pour it in a mould and set it on the ice.

### * Wine Jelly.

To a box of gelatine add a pint of cold water, the juice of three and the rind of one lemon; let it stand an hour, then add two and a half pints of boiling water and two pounds and two ounces of sifted sugar; stir until the sugar is entirely dissolved, then strain it through a thin cloth, and add a large tumbler of good cooking wine and five tablespoonsful of brandy; set it in a cool place. It will be ready for use in twenty-four hours.

### * A Frozen Dessert.

A pint and a half of cream, rind of one orange grated, the juice of two, a quarter of a pound of stale macaroons grated fine, six ounces of sugar; whip the cream and stir all in it, and freeze like ice cream.

### Bird's Nest.

This is a pretty dessert, and must be prepared the day before you want it. Soak half a box of gelatine in half a pint of cold water for one hour, pour on it a pint of boiling water, add a pound of sifted sugar, and the juice of two fresh lemons, with the rind of one grated; stir all together until the sugar is dissolved, then strain it through a thin cloth, add a teacup of wine, and pour it into a glass dish. Cut the rind from three lemons very thin with a sharp knife, divide it in narrow strips and as long as you can get them; cover them in a sauce-pan with cold water, and simmer until tender; strain off the water, add to them a small teacup of sifted sugar, the juice of a lemon, and half a cup of boiling water, and simmer until the rind is clear (about twenty minutes); take out the peel and drain on a sieve.

For the eggs, boil a quart of milk, sweeten it to your taste, and stir in it whilst boiling four tablespoons heaping full of corn starch mixed in a little cold milk or water, boil it four minutes, stirring all the time, flavor with two teaspoonsful of extract of vanilla; empty as many eggs of their contents through a small hole in one end as you have persons at the table, wash them out with cold water, and fill them through the little aperture with the blanc-mange, and stand them to cool in a basin of bran until you want them. Next morning lay the lemon-peel around on the top of the jelly in the shape of a nest, break the shells from the blanc-mange, and arrange them in it and serve.

### Apple Bird's Nest.

Peel juicy tart apples, slice very thin a quart-measure of them, put them in a buttered pudding-dish or shallow tin pan, pour over them a teacup of hot water. Make a stiff batter of a pint of sour milk, a little salt, a piece of butter the size of a walnut, and flour to form the batter. Put in last a teaspoonful of soda in a little hot water; if in a flat tin, it will bake in half an hour; longer if in a pudding-dish. Serve with butter, sugar and cream.

### * Trifle.

Line the bottom and sides of a deep glass or china bowl with slices of sponge-cake, pour over a half pint of sweet wine, and let it stand until the cake has absorbed all the wine. Make a custard of a pint and a half of new milk, the yolks of five and the whites of two eggs, with sugar to your taste, boil it in a farina-boiler until it begins to thicken, stirring all the time, set it aside, stirring occasionally until perfectly cold; then pour it over the cake and wine, and let it stand for an hour. Sweeten to your taste a pint and a half of rich cream, use powdered sugar in which you have rolled a lemon, to extract the oil and flavor the cream; whip it to a froth with a trifle-churn, taking off the froth as it rises with a skimmer, and putting it on a sieve covered with a piece of very thin muslin. Dot the cake before you pour the custard over with preserved cherries little pieces of jelly or marmalade; put the whip on the custard just as it is

wanted, and ornament the top with small macaroons soaked in wine.

### * Cheese-cakes.

Put two quarts of milk in a basin near the fire, and stir in it two tablespoonsful of prepared rennet, let it stand an hour, then break it up with a spoon, and let it stand half an hour longer, and pour it into a cullender to drain. When dry, put it into a basin, and rub it fine with the back of a wooden spoon; stir to a cream half a pound of butter and three-quarters of a pound of powdered sugar, add a third of a nutmeg grated, a saltspoonful of powdered cinnamon, a wine-glass of brandy and one of wine, and a little grated lemon-peel; beat six eggs very light, add them with the curd, and bake in puff paste crust *about* half an hour. One pint of cottage cheese can be used if at hand, instead of preparing the curd as above; rub it very smooth with the back of a wooden spoon.

### * Pan-cakes.

Break four eggs into a basin, beat them very little, merely to mix them together, stir in them a quarter of a pound of sifted flour, with a pinch of salt and a little grated nutmeg; mix them very smoothly, then add half a pint of rich milk or cream, melt a little piece of butter in a round pan the size of a dessert-plate. When hot, put in two tablespoonsful of the mixture, let it spread over the pan, set it over the fire; when slightly brown on one side, turn it over; when colored slightly, take it out, lay it on a clean cloth; proceed thus until all are done; then spread either cinnamon and sugar thickly over each one, or a thin spread of marmalade, roll them up, lay them on a baking-tin, sift sugar over, set them in the oven three minutes, then serve.

# CAKE.

### * Fruit-cake, No. 1.

One pound of butter, the same of sugar and flour, ten eggs, one pound of raisins seeded, one of currants washed and dried, and half a pound of citron cut in little strips. Stir the butter and sugar to a cream, add to them half a small nutmeg grated, a pinch of cinnamon and the rind of half a lemon grated; stir well; then add the yolks of the eggs beaten light; stir these well together, and then add the flour alternately with the whites of the eggs beaten to a froth; mix the fruit altogether, and stir in it two heaping tablespoons of flour, and stir it in the cake. Bake slowly nearly two hours; if browning too much, cover with thick paper. When the cake shrinks from the sides of the pan, and a broom splint run down the centre of the cake comes out clean and dry, the cake is done; and this is the test for all kinds of cake.

### Fruit-cake, No. 2.

One pound of powdered sugar, one of butter, one of flour, twelve eggs, two pounds of raisins seeded, two of currants washed and dried, half a pound of citron cut in little slips, one tablespoonful of powdered mace, one of cinnamon, one nutmeg; mix a large wine-glass of Madeira wine and one of brandy and steep the spices in it over night. Stir the butter and sugar to a cream, add the yolks of the eggs beaten light, then the wine and spice; beat well and add the flour alternately with the whites of the eggs beaten to a stiff froth; mix all the fruit together, put on them two heaping tablespoons of flour, stir it through them, and add all to the cake, when ready to put it in the pans. Bake in two cakes, slowly nearly two hours. Line the pans with buttered paper, and cover the cake with thick paper as soon as it is brown on top.

### * Black Cake.

One pound of butter, one and a half pounds of sugar and the same of flour, ten eggs beaten separately very light, a teacup of rich cream, one of molasses, a teaspoonful of saleratus, the same of cinnamon and cloves, half an one of powdered mace, two pounds of raisins seeded, two of currants washed and dried, and half a pound of citron cut in little strips. Stir the butter and sugar to a cream, add the spices and a tablespoonful of best brandy; beat well, then add the yolks of the eggs and stir again, add the molasses, and when that is well mixed in, add the flour alternately with the whites of eggs, leaving out a small teacup of the flour to stir in the fruit. Just before you put in the fruit, beat in the cream with the saleratus dissolved in it; now add the fruit and put in the pans; if all in one, it will take nearly four hours to bake and must be put in a moderate oven. As soon as it browns on the top, cover with thick paper. The bottom and sides of the pan must be covered with buttered white paper.

### English Fruit-cake.

One pound of butter, the same of sugar, the same of flour, nine eggs, two pounds of currants washed and dried, a quarter of a pound of shelled almonds, blanched, dried and chopped, a quarter of a pound of citron cut in little strips, half a pound of candied orange peel, the same of candied lemon peel, cut in small pieces, half a grated nutmeg, half an ounce of ground allspice, a quarter of an ounce each of ground cinnamon, powdered mace, ground ginger and coriander seed pounded in a mortar, and a gill of good brandy. Stir the butter and sugar to a cream, add the spice, then the yolks of the eggs beaten light, then the brandy, then the flour, alternately with the whites of the eggs beaten to a stiff froth; beat up well, and add the fruit, with a couple of tablespoonsful of flour, which you have left out of the pound; line the pan with buttered paper, pour the cake in, and bake in a moderate oven nearly two hours, cover the cake with thick paper, when brown on top. If you add half a pound of stoned raisins to this cake, it is English bride-cake.

### Farmer's Fruit-cake.

Three coffeecups of dried apples, two of molasses, one of butter, one of sugar, one of raisins stoned and chopped, two eggs, the juice and grated rind of one lemon, two teaspoonsful of soda, and one pound and about half a cupful of flour: to be the consistence of soft ginger-cake. Put the apples to soak in cold water over night; in the morning chop them very fine and stew them in a cupful of the water they were soaked in and two of molasses. When very soft, take them from the fire, turn them out to cool, and add to them whilst warm two teaspoonsful of powdered cinnamon, the same of cloves, and the juice and rind of the lemon. Stir to a cream the butter and sugar, and add the eggs beaten light, then the apples and raisins, then the flour, and last the soda dissolved in a tablespoonful of hot water. Bake in a moderate oven an hour and a half or two hours; test with a splint.

### Harrison Cake.

Five cups of flour, five eggs, one and a half cups of butter, the same of sugar, one cup of molasses, one of milk, with a teaspoonful of soda dissolved in it, a wine-glass of brandy, one pound of raisins, half a pound of citron, a teaspoonful of powdered cloves, the same of cinnamon. Mix like pound-cake, leaving out a little flour for the fruit; add the milk and soda last; then stir in the fruit, and bake all in one, or in square flat tins.

### * Imperial Cake.

One pound of butter, the same of sugar, and the same of flour, two wine-glasses of brandy, one pound of raisins, half a pound of citron, one pound of almonds blanched and split in half, half a teaspoon of soda in a very little milk, and ten eggs. Mix like pound-cake, leaving out two tablespoonsful of the flour to stir through the fruit. Stone the raisins and cut the citron in little strips; add the fruit last, and stir in the soda just before you add it. Bake all in one, or in small square tins; flavor with two small nutmegs grated.

### French Loaf-cake, No. 1.

Five cups of powdered sugar, three cups of fresh butter, two cups of milk, six eggs, ten cups of sifted flour, a wine-glass of brandy, one of wine, three grated nutmegs, two teaspoons of soda or pearlash, one pound of raisins seeded, a quarter of a pound of citron cut in strips. Beat the eggs separately; cream the butter and sugar, then add the eggs, a little of the flour, then wine, brandy and spice, then the rest of the flour, leaving out a little to dust through the fruit, then the milk with the pearlash dissolved in it, and last the fruit. Divide in four pans, and will take about one hour to bake; bake in round bread pans.

### French Loaf-cake, No. 2.

One pound of flour, one of sugar, three-quarters of a pound of butter, eight eggs beaten separately, one pound of raisins, mixed with two tablespoonsful of flour from the weight, one glass of wine, the grated rind and juice of one lemon, one nutmeg grated; stir the butter and sugar to a cream, add the wine and lemon-juice; beat well; then the yolks of the eggs, then the flour alternately with the whites of the eggs, fruit last; bake like pound-cake or in square tins. Put the lemon-peel and nutmeg in before you add the flour.

### Plain Fruit-cake.

Three-quarters of a pound of butter, one and a quarter pounds of sugar, one and three-quarter pounds of flour, five eggs, one pint of rich milk, a teaspoonful of saleratus and two pounds of seeded raisins. Stir the butter and sugar to a cream, add the eggs and milk, then the flour, leaving out two tablespoonsful to stir through the fruit, then the saleratus dissolved in a teaspoonful of hot water; beat all well together, and add the fruit Bake all in one, or in flat tins.

### * Raisin-cake.

One pound of sugar, one of flour, three-quarters of a pound of butter, five eggs, a small cup of cream or rich milk, a tea-

spoon even full of cream of tartar, half an one of soda, and one pound of fine raisins seeded and cut in half. Mix like pound-cake, put the cream of tartar in the flour, leaving out two tablespoonsful to stir through the raisins; put the milk in last with the soda dissolved in it, and then stir the fruit through and bake quickly—either in square tins, or all in one cake.

### * Washington Cake.

One and a half pounds of butter, one and three-quarter pounds of sugar, the same of flour, eight eggs, a pint of cream, two pounds of seeded raisins. Mix like pound-cake, add the cream to the butter, sugar and eggs, when beaten light; flavor with a tablespoonful of rose-water, a wine-glass of brandy and the peel of a small lemon grated, a very little grated nutmeg; flour the raisins with a tablespoonful taken from the weight; stir in last a teaspoonful of saleratus dissolved in a little of the cream, add the fruit, and bake in one large or two smaller cakes.

### * Queen's Cake.

One pound of white sugar, one of flour, three-quarters of a pound of butter, one pound of stoned raisins, half a pound of currants washed and dried, and a quarter of a pound of citron cut in little pieces, a wine-glass of brandy, one of wine, one of cream, six eggs beaten separately and then together, one teaspoonful of soda, two of cinnamon, two of cl[illegible]es; stir the sugar and butter to a cream, add the eggs, then the brandy and wine, then spices and flour, and last the soda in the cream; leave out two tablespoonsful of the flour to stir in the fruit, which add last. Bake in two cakes in round, deep pans for nearly an hour and a half; cover with paper when brown on the top; line the pans with buttered paper.

### * Scotch Cake, No 1.

Stir to a cream one pound of sugar and three-quarters of a pound of butter; beat nine eggs very light separately and then together, stir them in the butter and sugar, add one pound of

sifted flour, the juice and grated rind of one lemon, and a wine-glass of brandy; just before putting in the pans, stir in one pound of raisins stoned, and floured with a little flour you have left out of the cake. Bake in a large tin pan, with a hole through the centre, as a Turk's head, or in square tin pans.

### Scotch Cake, No. 2.

Rub three-quarters of a pound of butter into one pound of sifted flour, stir in it one pound of powdered sugar and a table-spoonful of cinnamon, add three eggs, mix all together, roll out very thin, cut in round cakes, and bake in a quick oven.

### Molasses Fruit-cake.

One cup of molasses, one and three-quarter cups of light-brown sugar, one cup of butter, four eggs, one cup of cold water. Boil the molasses, sugar and butter together; let them cool, flour as thick as pound-cake; then add the eggs; beat it well; add gradually the water, with a teaspoonful of soda dissolved in it, then add one pound of raisins, one of currants and half an one of citron, with two heaping tablespoons of flour mixed through the fruit. Bake nearly two hours, if all in one; half the time, if in two cakes. Stir in a saltspoonful of salt.

### Citron-cake.

Eight eggs, their weight in flour, the same of sugar, the weight of five in butter, a little powdered mace. Mix like pound-cake, and put in a buttered pan a layer of cake and one of citron cut in thin strips, alternately, until the cake is all in the pan.

### * Amber-cake.

One cup of butter, two of sugar, three of flour, one of milk, five eggs, a teaspoonful of pearlash, half a pound of raisins, three-quarters of a pound of almonds, one piece of citron, a teaspoonful of extract of bitter almonds; stir the butter and sugar together, add the yolks of the eggs, beat them well in, then the flour alternately with the whites of the eggs, then the milk with

the pearlash dissolved in it, then the fruit dusted with a little of the flour, then the almonds blanched and split in half. You may add a coffeecup of the kernels of shellbarks in the place of almonds. Bake all in a large cake, or in square tins.

### Composition-cake.

Five cups of flour, three of sugar, two of butter, one of milk, five eggs beaten separately, a wine-glass of brandy or wine, one nutmeg grated, a teaspoonful of soda, one pound of raisins seeded, half a pound of currants washed and dried; stir the butter and sugar to a cream, add the eggs, then the brandy and spice, half the flour; beat very light, then add the other half of the flour, beat again, then the milk with the soda dissolved in it, last the fruit with a little of the flour stirred through it, which prevents it from sinking to the bottom of the cake. Bake about an hour. Try with a broom splint.

### Molasses Cup-cake.

One and a half coffee-cups of butter, two of brown sugar, one of molasses, one of milk, five of flour, four eggs, a teaspoonful of soda, a small tablespoonful of ginger, a teaspoonful of cloves, the same of cinnamon, half an one of powdered mace, a coffeecup of raisins seeded, the same of currants, and half an one of citron. Stir the butter and sugar to a cream, add the eggs, then the molasses, spice, flour, and last the milk with the soda dissolved in it. Leave out a tablespoonful of flour to stir through the fruit; put this in just before you pour into the pans. Bake all in one, or in square flat tin pans. Try it with a broom splint.

### Light Cake.

Take a pint of bread dough, beat into it two eggs; boil a small half teacup of milk, stir in it while boiling a teacup of sugar and half an one of butter. When nearly cool, add half a teaspoon of soda and a little flour; knead all together into the dough, flatten it out in a square tin which you have buttered; put half a pound of seeded raisins in a bowl with a teaspoon of

cinnamon, a tablespoonful of sugar and a piece of butter the size of a nutmeg; rub all together until the raisins are well covered, then stick them down through the dough, let it rise. When light, cover the top with sugar and milk mixed to a paste, and bake.

### * Fruit Jumbles.

One pound of butter, the same of sugar, one and a quarter pounds of flour, six eggs, half a wine-glass of brandy, a little nutmeg, half a pound of raisins seeded or currants washed and dried. Stir the butter and sugar to a cream, add the brandy and spice, then the eggs beaten separately, then the flour, leaving out a tablespoonful to stir through the fruit. Drop on buttered tins, or bake in small cakes.

### Fruit Ginger-cake.

One pint of molasses, a teacup of sugar, three eggs, seven ounces of butter, a tablespoonful of ground cloves, three tablespoonsful of ground ginger, one pound of raisins seeded, and a half pound of citron cut in little slips, flour to the consistence of pound-cake. Stir the sugar and butter to a cream, add the eggs; mix the molasses, cloves and cinnamon together, and stir them into the butter, sugar and eggs; then add a teaspoonful of saleratus dissolved in a cup of cream, then the fruit with two tablespoonsful of flour stirred through it, and bake in a large cake.

### * Strawberry Short-cake.

In New England, where this cake originated, the wild strawberries are used for it, and are the best; where they cannot be procured, have ready about two quarts of berries; make the cake as for soda biscuit: three pints of flour with three teaspoonsful of cream of tartar sifted in it, a teaspoonful of salt, two tablespoousful of butter and one of lard rubbed into the flour; mix it with a pint of milk with a teaspoonful of soda dissolved in it; roll it out half an inch in thickness, and bake either in one or two cakes, in a quick oven, about fifteen or twenty

minutes. Split the cake open as soon as it comes from the oven, mark it round the edges with a knife, and separate it with the fingers; cutting it makes it heavy. Butter both top and bottom cakes, spread the strawberries on the lower one, sprinkle thickly with powdered sugar, lay the top crust on the berries, and serve it with rich cream. To be cut at the table. This is nice for dessert or the tea-table. Bake it in large round or square tins.

### * Whortleberry-cake.

One cup of butter, two of sugar, three cups and a half of flour, four eggs, a cup of sour milk, juice and rind of a lemon, a small teaspoon of soda, and two cups of whortleberries. Stir the butter and sugar to a cream, add the lemon, then the yolks of the eggs beaten light, then flour and whites of eggs beaten to a stiff froth, last the milk; dissolve the soda in a teaspoon of hot water and beat it in just as you put it in the pans. Bake all in one or in square tins. Fruit to be put in just after the soda.

### Plum-cake.

One pound of butter, one of sugar, one of flour, ten eggs, one pound of currants, half a pound of raisins, one nutmeg grated. Stir the butter and sugar to a cream, add the yolks of the eggs beaten light, a glass of brandy and the nutmeg, then the flour alternately with the whites of the eggs beaten to a stiff froth, last the fruit with two tablespoons of flour stirred through it. Bake like pound-cake an hour and a half.

### * Loaf-cake.

Four pounds of dough ready to bake, two pounds of sugar, one pound of butter, five eggs, and two pounds of seeded raisins; flavor with cinnamon and nutmeg, and add half a tumbler of brandy. Mix the sugar, butter and eggs beaten, into the dough. When thoroughly incorporated, add the brandy and fruit; put it in the pans and let it rise for an hour or more and bake.

### * Coffee-cake.

One cup of butter, one of sugar, one of molasses, four of flour, one of cold strong coffee, a teaspoonful of soda, and two of cream of tartar, four eggs, a teaspoonful of cloves, one and a half of cinnamon, one pint of stoned raisins, one of currants, and half an one of citron. Stir the butter and sugar to a cream, add spices, molasses, eggs, coffee, flour with the cream of tartar sifted through it, and last the soda dissolved in a spoonful of hot water. Bake in shallow pans, or all in one round cake.

### * Tibbie's Sponge-cake.

Eight eggs, their weight in sugar, and half their weight in flour; beat the eggs separately very light, stir the yolks and sugar together, and the whites alternately with the flour, which must be sifted; use half sifted and half powdered sugar, and add one more yolk of egg than you weighed, leaving out the white, the grated peel of one lemon; bake in brick-shaped tins, and ice whilst warm.

### * Scranton Sponge-cake.

Three-quarters of a pound of sugar, seven eggs, half a pound and an ounce of flour. Put the sugar over the fire with six tablespoons of hot water, boil it three minutes, beat the eggs separately, pour the sugar boiling hot very gradually over the yolks, stirring all the time; then add the whites also very slowly, beating all the time, then the flour gradually. When all is in, beat a few minutes, pour into brick-shaped tins, and bake in a quick oven.

### Sponge-cake No. 3.

Six eggs, two teacups of sugar, and two of flour sifted lightly into the cup, the juice and rind of a lemon. Beat the eggs separately very light, beat the yolks of the eggs with the sugar, add the lemon, then the flour and whites of the eggs alternately; beat well together and bake.

### * Sponge-cake, No. 4.

Beat six eggs very light separately, take their weight in sugar and half their weight in flour; beat together the yolks and sugar, then add the whites and flour alternately, and just before putting in the pan, stir in a tablespoonful of melted butter. Bake in a Turk's head.

### * Sponge Ginger-cake.

One coffeecup of sour milk, one of molasses, one half cup of butter, two eggs, one tablespoonful of ginger, a quart of flour, and a teaspoonful and a half of soda. Beat together the molasses, the butter warmed a little, eggs, milk and ginger; then stir in the flour, add the soda dissolved in a very little hot water. Bake in square tins.

### * Republican Cake.

One pound of sugar, the same of flour, and a half a pound of butter, one cup of rich cream, five eggs beaten very light separately, two teaspoons of cream of tartar, one of soda, and the rind and juice of a large lemon. Stir the butter and sugar to a cream, add the lemon, stir it well in, then add the yolks of the eggs, then the cream, flour (beating each in well), and last the whites of the eggs. Put the cream of tartar dry in the flour, the soda dissolved in a spoonful of hot water, and added last. Bake in one large cake as pound-cake.

### Lady-cake without Almonds.

Three cups of flour, two of sugar, half an one of butter, one of cream or rich milk, the whites only of four eggs, a teaspoon of cream of tartar dry in the flour, half an one of soda dissolved in the cream, half a pound of citron cut in strips and flavored with extract of bitter almonds. Mix like pound-cake, add the cream last, just before you put in the fruit, and bake quickly.

### * Clove-cake.

Four and a half cups of flour, three and a half of sugar, one of milk, one and a half of butter, four eggs, one tablespoonful

of cloves, a tablespoonful of cinnamon, one nutmeg grated, a tablespoonful of molasses, a teaspoonful of soda in the milk. You may add fruit if you like, but it is a very nice cake without. Mix like pound-cake, and put the soda and milk in last. Bake in a Turk's head or pound-cake pan.

### * Connecticut Cake.

One pound of sugar, one of flour, three-quarters of a pound of butter, five eggs beaten separately, half a cup of sour cream, a small teaspoon of saleratus, the grated rind and juice of a lemon, and one pound of raisins sceded. Mix and bake like pound-cake.

### * Buckeye Cake.

Three cups of sugar, one of butter, one of sweet milk, six eggs, a teaspoonful of soda dissolved in the milk, and four cups of flour with two teaspoonsful of cream of tartar sifted in it. Stir the butter and sugar to a cream, add the eggs, beat well, flavor with a little grated lemon-peel, then add the flour, and last the milk and soda. Bake in flat tins.

### * S. E. B.'s Cake.

Half a pound of butter and three cups of powdered sugar stirred to a cream; add three eggs beaten separately and then together, a tablespoonful of brandy, a cup of milk, a little cinnamon, two full cups of flour, and a teaspoonful of saleratus dissolved in the milk, and last a cupful of currants washed and dried, with a tablespoonful of flour additional stirred through them. Bake in shallow pans. Measure the flour for this cake before it is sifted; then sift it.

### * Corn-starch-cake.

One paper of corn-starch, three-quarters of a pound of butter, one pound of sugar, six eggs beaten separately, half a teacup of milk, half a teaspoon of soda, a teaspoonful of cream of tartar Stir the butter and sugar to a cream, beat half the corn-starch in the yolks of eggs and add them, beating well, mix the cream

of tartar in the other half of the corn-starch, stir it in with the sugar, &c., then the whites of the eggs, and last the milk and soda. Flavor to your taste, and bake in shallow pans or in a Turk's head. Best when first baked.

### Dover-cake.

One pound of flour, one of sugar, half an one of butter, six eggs, a half pint of sour cream, with a teaspoonful of soda. Stir butter and sugar together, add the yolks of the eggs, beat them well in, then stir a tablespoonful of brandy and the third of a nutmeg grated; then the whites of the eggs alternately with the flour; beat well, adding the cream as you beat, last the soda in a teaspoonful of hot water. Bake in flat tins or all in one in a Turk's head.

### * Peggy's Cake.

Three cups of sugar, four of flour, one of butter, one of sweet milk, six eggs, a teaspoonful of cream of tartar in the flour, half a teaspoonful of soda in the milk. Mix like pound-cake, add soda and milk last. Bake in shallow tins or a round pan; test with a broom splint. When it does not stick, the cake is done

### Chocolate-cake.

One cup of butter, two of sugar, three of flour, four eggs, and a cup three-quarters full of grated chocolate. Stir the butter and sugar to a cream, add the beaten yolks of the eggs, beat well, then the whites beaten to a stiff froth alternately with the flour; beat very hard, stir in the chocolate, and bake in one large cake or in square tin pans.

### Rice-cake.

One pound of rice-flour, one of sugar, half a pound of butter, nine eggs, a wine-glass of rose-water, peel of a lemon grated, two even teaspoons of cream of tartar, one the same of soda. Mix like pound-cake; cream of tartar dry in the flour, and the soda in a teaspoonful of hot water just as you put it in the pans. Bake like pound-cake or in flat square tins.

### Snowflake-cake.

One scant cup of butter, two cups of sugar, one of sweet milk, one of corn-starch, two of flour, one and a half teaspoons of cream of tartar, three-quarters of a teaspoonful of soda and the whites of seven eggs. Stir the butter and sugar to a cream, add the whites of the eggs, then the corn-starch; beat all well together, then stir in the flour with the cream of tartar in it dry, then the milk with the soda dissolved in it. Bake like pound-cake or in shallow tins.

### * White Cup-cake.

One cup of fresh butter, two cups of powdered sugar, four of sifted flour, and a large coffeecup of rich cream. Beat the whites only of five eggs to a stiff froth, stir the butter and sugar to a cream, add the eggs, then the cream, a half of a small nutmeg grated, and the rind of a fresh lemon. Stir the butter and sugar to a cream, add the lemon and nutmeg, then the cream, the flour alternately with the whites of eggs, last a teaspoonful of saleratus or soda dissolved in a teaspoonful of hot water. Bake in shallow pans or in a large cake. By adding the yolks of the eggs to this recipe you have a fine cream-cake.

### * White Almond-cake.

Two cups of sugar, one of cream, whites of four eggs, a teaspoon of cream of tartar and half an one of soda, flour as stiff as pound-cake, a teaspoonful of extract of almond. Stir the butter and sugar to a cream, add the whites of the eggs, then the extract, flour, and last the cream of tartar beaten well in dry, and the soda dissolved in a very little hot water. Bake all in one or in square tins.

### Black Cake.

Three cups of molasses, one of butter, one of cream, four eggs, six cups of flour, a tablespoonful of ginger, and a teaspoonful of soda. Beat all well together, soda and cream last Bake in Turk's head.

### * Delicate Cake.

One cup of butter, three of sugar, one of cream, and four of flour, the whites of ten eggs beaten to a stiff froth; flavor with the grated peel of half a lemon, two teaspoonsful of cream of tartar and one of soda. Stir the butter and sugar to a cream, add the lemon, the whites of the eggs, then the flour with the cream of tartar sifted through it, and last the cream with the soda dissolved in it. Bake in shallow tins or all in one like pound-cake.

### Hyde Park Cake.

Three eggs beaten separately, two cups of sugar, one of sweet milk, one of butter, a teaspoonful of soda, and two of cream of tartar sifted in three cups of flour. Stir the butter and sugar to a cream, add the yolks of the eggs, the peel of a lemon grated, then the flour and whites of the eggs alternately, then the milk with the soda in it. Bake in square tins.

### * West Philadelphia Cake.

One cup of butter, one and a half of sugar, three cups of flour, three eggs beaten separately, one cup of cream, two teaspoons of cream of tartar, one of soda. Stir the butter and sugar to a cream, flavor with lemon-peel, a little grated nutmeg, and a pinch of cinnamon; add the eggs, then the cream, then the flour with the cream of tartar in it, and last the soda dissolved in a very little hot water. Bake in square pans.

### A Good Cup-cake.

Three cups of sugar, one of butter stirred to a cream with the sugar, five eggs beaten light and added, a cup of sour cream, five cups of flour, a grated nutmeg, and last a teaspoonful of saleratus or soda dissolved in a teaspoonful of hot water. You may add fruit, if you choose. Bake in shallow pans or tins.

### Soda-cake.

One teacup of white sugar, a heaping tablespoonful of butter, one egg, two cups of flour, and a small cup of milk. Stir

together the butter, sugar and egg; beat them light; flavor to your taste; then add the flour with two small even teaspoons of cream of tartar in it, and last the milk with a small teaspoon of soda dissolved in it. Bake in square flat tins.

### Jackson Cake.

One pound of sugar, half a pound of butter, half a pint of rich cream, one pound of flour, and five eggs beaten separately. Stir the butter and sugar together, add the eggs, flavor to your taste, then the cream and flour alternately; beat very light. Bake in square tins, or all in one.

### * Gold Cake.

The yolks of eight eggs, one cup of sugar, three-quarters of a cup of butter, two of flour, half a teaspoonful of soda, a teaspoonful of cream of tartar. Mix like pound-cake—cream of tartar dry in the flour, the soda last in a teaspoonful of hot water. Bake immediately. Flavor with orange or lemon-peel grated.

### * Silver Cake.

Two cups of sugar, three-quarters of a cup of butter, one of cream, four of flour, the whites of four eggs, two teaspoons of cream of tartar and one of soda. Mix the same as gold-cake; put the cream in last, with the soda dissolved in it.

### Gold-and-Silver Cake.

One pound of butter, the same of sugar, the same of flour; divide them—use half for the gold and half for the silver—the yolks of eight eggs for the gold, flavored with the juice and grated rind of a lemon—the whites of the eggs for the silver-cake, flavored with extract of bitter almond or peach-water.

### Another Silver Cake.

Two cups of sugar, two and a half cups of flour, half a cup of butter, three-quarters of a cup of cream, half a teaspoonful of soda in the cream, the whites of eight eggs, and one teaspoonful

of cream of tartar in the flour; flavor with rose or peach-water. Stir the butter and sugar to a cream, add the whites of the eggs beaten to a stiff froth, then the flour, and last the cream and soda. Bake like pound-cake, or in square tins.

### * Still another Silver Cake.

Two cups of sugar, one of butter, one of sweet milk, the whites of four eggs, one teaspoonful of soda, two of cream of tartar, three and a half cups of flour. Stir the butter and sugar to a cream, add the whites of the eggs beaten to a stiff froth, the flour with the cream of tartar sifted through it; last the milk with the soda dissolved in it. Bake in square tins, or like pound-cake. Grate half a bar of chocolate, dissolve it in a tablespoonful of sweet milk, add sugar to sweeten it, one egg beaten, and a teaspoonful of extract of vanilla; stir it over the fire until it thickens, and spread over the top of the cake.

### * Cocoanut-cake.

One pound of sugar and half a pound of butter stirred to a cream, add a wine-glass of brandy, beat it well in, then one cocoanut grated, six eggs and three-quarters of a pound of flour. Bake in one cake.

### * Pound-cake.

One pound of butter, the same of sugar, same of flour, ten eggs, third of a small nutmeg grated, and the grated peel of half a lemon. Stir the butter and sugar to a cream, add the yolks of the eggs beaten light, then beat the whites to a stiff froth and add them alternately with the flour, flavor, put in a deep round pan and bake in a moderate oven. Try with a broom splint.

### * Orange-cake.

Seven eggs, their weight in butter, flour and sugar; mix like pound-cake. When the sugar and butter are creamed, stir in them the rind of two and the juice of three fine large tart oranges, beat well, add th yolks of the eggs and the flour alter

nately with the whites beaten to a stiff froth; dissolve a small teaspoon even full of soda in another of hot water, and stir in the last thing. Bake all in one large cake. This cake must be well beaten together.

### Dutch Cake.

Half a pound of butter, the same of sugar, three-quarters of a pound of flour, four yolks and two whites of eggs beaten light. Stir together like pound-cake, spread it in shallow pans, and sprinkle sifted sugar thickly over the top, and cinnamon over the sugar. Bake in a quick oven.

### Cinnamon-cake.

Four cups of flour, two of sugar, one of butter, one of sour cream or buttermilk, three eggs, one teaspoonful of soda. Sprinkle cinnamon and sugar over the top while hot. Bake in shallow tins.

### * Cocoanut-cake, No. 2.

Two cups of sugar, one of butter, four of flour, half an one of milk, the whites of six eggs beaten to a stiff froth, half a teaspoon of soda dissolved in the milk, a teaspoonful of cream of tartar mixed in the flour, one grated cocoanut. Stir the butter and sugar to a cream, add the milk with the soda, then the whites of the eggs, then flour, last the cocoanut. For frosting: whites of two eggs beaten with half a pound of powdered sugar; stir in half a grated cocoanut, cover the cake with it when nearly cold.

### Lady-cake.

The whites only of sixteen eggs, one pound of sifted sugar, ten ounces of fresh butter, three-quarters of a pound of sifted flour, three ounces of bitter almonds blanched and pounded in a mortar gradually with two wine-glasses of rose-water until a paste. Mix like pound-cake, and add the almonds last, and bake in square tins or all in a large cake.

### * Cream Jelly-cake.

Three eggs, one coffeecup of flour, and a teacup of sugar, three ounces of butter, one teaspoonful of cream of tartar

sifted in the flour, half an one of soda dissolved in a tablespoonful of hot water. Stir the butter and sugar to a cream, add the eggs beaten light, then the flour, and last the soda; flavor with a very little grated nutmeg and a pinch of cinnamon. Bake in jelly-cake tins, and when cold, put custard made as follows between the layers: Two cups of white sugar, four eggs, a piece of butter the size of an egg, the juice and grated rind of two lemons; put into a farina-boiler the yolks of the eggs, the sugar and lemon-juice. When it begins to thicken, add the whites of the eggs beaten to a stiff froth, put them in very gradually, and stir in the rind of the lemon. When cool, spread between the layers of cake.

### * Custard for Jelly-cake.

One egg, two tablespoonsful of sugar, two of flour, half a pint of milk, butter the size of a walnut; put the milk in a sauce-pan over the fire; when it boils, stir in the rest of the ingredients which have been all beaten together, let it boil a minute, stirring all the time, flavor with vanilla, and when cold, it is ready to spread between layers of cake.

### * Jelly-cake, No. 2.

Two-thirds of a cup of butter, half a one of milk, three full cups of flour, two of sugar, four eggs, the rind of a fresh lemon, a teaspoonful of cream of tartar, half an one of soda. Stir the butter and sugar to a cream, add the lemon, then the eggs beaten separately and then together, then the flour with the cream of tartar sifted through it, and last the soda dissolved in the milk. Bake in jelly-tins, half an inch thick when baked. Spread custard filling between the layers, sift sugar over the top cake.

### * Jelly-cake, No. 3.

Two cups of sugar, one of butter, one of sweet milk, three and a half cups of flour, the whites only of four eggs, two small teaspoonsful of cream of tartar sifted dry in the flour, one small teaspoon of soda in the milk. Stir the butter and sugar together to a cream, add the whites of the eggs, then the flour, then the milk and soda. Bake in jelly-cake tins half an inch thick

Put on the first cake a layer of currant-jelly; on the second, chocolate filling; on the next, jelly again, and ice the top of it.

### * Cocoanut-cake.

Three cups of white sugar, one of butter, one of sweet milk, four of flour, the whites of ten eggs. Mix like pound-cake; beat the whites of two eggs with five tablespoonsful of powdered sugar, spread over each layer of cake, and sprinkle it thick with grated cocoanut.

### * Orange-cake.

Two cups of sifted sugar, two cups of flour with a teaspoonful of cream of tartar sifted in it, half a cup of water a little warm, with half a teaspoonful of soda dissolved in it, the yolks of five eggs, the whites of four, the juice and grated rind and the inside soft part of one large orange. Beat the yolks of the eggs with the sugar, then add the orange, then the flour alternately with the whites of the eggs, and last the water and soda. Bake in jelly-cake tins half an inch thick when baked. The grated rind and juice of one orange mixed stiff with *sifted* sugar, spread between the cakes, the top one iced. This is a very fine cake.

### * Washington Cake.

One cup of sugar, butter the size of an egg, two eggs, half a cup of sweet milk, a heaping cup of flour, a teaspoon even full of cream of tartar, half an one of soda; stir the butter and sugar to a cream, add the eggs beaten very light, then the flour with cream of tartar sifted through it alternately with part of the milk; the other part dissolve the soda in and stir in last of all. Bake in three cakes in jelly-cake tins. Filling—one cup of sugar, one egg, two tart apples grated, and the juice and rind of one lemon (the rind grated); beat all well together, let it come to a boil, and spread while the cake is hot.

### * White Mountain Cake.

One pound of flour, the same of sugar, half a pound of butter, six eggs, one cup of sour cream, one teaspoonful of soda beaten

in the cream, three teaspoonsful of vanilla extract; stir the butter and sugar to a cream, beat the eggs separately and then together, and add them to the sugar and butter, then the vanilla, the cream, and flour alternately. Bake in three cakes in jelly-cake tins, spread icing flavored with vanilla between the cakes, and sift powdered sugar over the top cake.

### * Queen Cake, No. 1.

Half a pound of butter, the same of sugar, and seven and a half ounces of flour, a little grated nutmeg, and a pinch of cinnamon. Stir the butter and sugar to a cream, add the yolks of five eggs beaten very light, then spice, and the flour alternately with the whites of the eggs beaten to a stiff froth; butter little tins, fill them half full, and bake in a quick oven. Bear very light all together before you fill the tins.

### * Queen Cake, No. 2.

One pound of flour, one of sugar, one of butter, eight eggs, one teacup of cream, a wine-glass of rose-water, and a pound of currants. Mix like pound-cake, leave out a tablespoonful of flour to mix through the currants, add them last, and bake in little tins.

### Jumbles, No. 1.

Stir to a cream one pound of butter and the same of sugar, add a wine-glass of brandy and a little grated nutmeg, and one pound of flour, four eggs beaten light; drop on tins, bake in a quick oven, butter the tins.

### * Jumbles, No. 2.

One pound of sugar, the same of butter, and the same of flour, six eggs beaten separately very light, a half of a grated nutmeg, and a pinch of powdered mace. Stir the butter and sugar to a cream, add spice, eggs, and last the flour; drop on buttered tins, and bake quickly in a hot oven. When they commence browning round the edges, they are done. Take them

off carefully with a broad-bladed knife or a buckwheat-cake turner, and lay them on large dishes to cool.

### Cocoanut Jumbles.

Two cups of sugar, one of butter, two of flour, two eggs, and a cocoanut grated; stir the butter and sugar to a cream, add the eggs beaten light, then the flour, lastly the cocoanut. Use sifted sugar to roll them in instead of flour, sprinkling as little as you can on your slab or board.

### "Soft Jumbles."

Two teacups of sugar, one of butter, one of cream, one egg, a teaspoonful of saleratus, and a little grated nutmeg. Mix like pound-cake, stir in three cups of flour, then the saleratus in the cream, and drop on buttered tins.

### * Plain Jumbles.

One cup of butter, one of sugar, two of flour, two eggs; mix as other jumbles, drop from a teaspoon and bake on flat tins in a quick oven. Flavor with a little grated nutmeg.

### * Jumbles.

Stir to a cream one pound of butter and one and a quarter pounds of sugar, add a wine-glass of rose-water and a small nutmeg grated; beat four eggs separately very light, add them to the butter and sugar, then stir in a pound and a quarter of flour which has been sifted, and drop with a spoon on buttered tins. Bake quickly.

### Barbadoes Jumbles.

Beat very light the yolks of four eggs, add a spoonful of rose-water, dust in a pound of fine white sugar; beat the whites of eight eggs to a stiff froth and add them alternately with three-quarters of a pound of flour; stir lightly, and drop with a spoon on buttered tins the size of a macaroon.

### Cream Drop-cakes.

One coffeecup of very rich cream, one of sugar, one egg, a pinch of salt, half a teaspoon of soda; flavor with a little grated nutmeg or lemon-peel, and stir in flour enough to drop off the spoon. Bake on tins in a quick oven.

### * Drop-cakes.

One cup of butter, two of sugar, three of flour, four eggs; beat the butter, sugar and eggs together, add the flour, and drop on buttered tins. Bake in a quick oven.

### * Cocoanut-drops.

Half a pound of grated cocoanut, the same of white sugar, the whites of three eggs beaten light; stir all together, drop on buttered paper, lay the paper on tins, and bake in a moderate oven.

### * Chocolate-cakes.

The whites of eight eggs, half a cake of chocolate grated, one pound of sugar, six ounces of flour; beat the eggs to a stiff froth, add the sugar, then stir in the chocolate and flour. Butter flat tins, and drop on the mixture, not too closely, as the cakes will spread. Bake a few minutes in a quick oven.

### * Walnut-cakes.

One egg, one cup of sugar, one teacup of walnut kernels, two tablespoonsful of flour, a pinch of salt; drop half a teaspoonful for each cake on tins, and bake in a quick oven. Roll the walnut kernels quite fine before adding them. This may be made with almonds instead of walnuts.

### Drop-cake.

Three cups of powdered sugar, one of butter, five of flour, three eggs beaten light, one cup of sour rich cream, a teaspoonful of saleratus, and half a cup of currants washed and dried. Stir the butter and sugar to a cream, add the eggs beaten very light,

then the flour sifted; beat all well together, then add the cream, and last the saleratus dissolved in a teaspoonful of hot water. Leave out a teaspoonful of flour to stir in the currants. Drop on buttered tins and bake quickly in a hot oven.

### Drop Ginger-cakes.

One pint of molasses, a teacup of sugar, one of butter, four eggs, two tablespoonsful of ginger, one teaspoon of salt, a tablespoonful of soda in half a teacup of hot water, flour enough for a stiff batter; drop on tins with a spoon and bake.

Warm the butter a little, beat it in the molasses, add the ginger and salt, a little of the flour, then the eggs beaten light, the flour next, a little thicker than you want it, to allow for the soda and hot water; stir this in last; beat up and bake.

### Madeline Cake.

Three ounces of sugar, three of flour, one and a half of butter, two eggs; mix as other cake, beat very light, and bake in queen-cake tins.—*Blôt.*

### * Macaroons, No. 1.

Blanch a pound of almonds by pouring boiling water over them, and when the skin becomes loose, taking it off; then dry them thoroughly, and this should be done some hours before you use them; then pound them, a few at a time, in a mortar, adding a little rose-water as you pound them, to prevent their oiling. When you have them all in a smooth paste, beat the whites of eight eggs with a pound of powdered sugar and a tablespoonful of flour, add the almonds and two more whites of eggs beaten light, drop them with a spoon on buttered paper or tins, and bake quickly.

### Macaroons, No. 2.

Blanch and dry half a pound of almonds the day before you want to use them, placing them on a sieve to dry; pound them in a mortar with a pound and a quarter of sifted sugar; add

gradually the whites of two eggs, pound well together; keep adding the whites of eggs until you have used the whites of eleven eggs; beat well, and lay them on paper in pieces the size of walnuts, so they will not touch. Bake in a moderate oven a light yellow color. Take them off carefully with a knife.

### Macaroons, No. 3.

The whites of three eggs beaten to a stiff froth and added to three quarters of a pound of sugar, half a pound of almonds which have been blanched and dried, chopped very fine; stir them in and drop on buttered tins. Bake in a moderate oven.

### Meringues.

Beat the whites of six eggs to a stiff froth, stir in lightly with a wooden spoon half a pound of powdered sugar, stir gently until thoroughly mixed, then lay them on white paper in the shape of eggs, sift powdered sugar thickly over the top, let them stand a few minutes, then shake off the superfluous sugar, lay the papers on boards (not pine), and put them in a moderate oven. When crisp and lightly tinted brown, take them out. When cool, remove them carefully from the paper, dip a spoon in hot water, scoop out the inside, dust them with powdered sugar, and they are ready to fill. Fill them with ice cream, or cream whipped to a froth and flavored with vanilla, lemon, wine or orange-flower water.

### * Crullers, No. 1.

Half a cup of butter, two cups of sugar, a cup and a half of sweet milk, four eggs, flour as thick as jumbles, two small teaspoons even full of soda, and three the same of cream of tartar. Stir the butter and sugar together, with one egg (not beaten). When creamed, add the other three eggs, then the flour with the cream of tartar dry, and last the soda dissolved in the cup of milk. Boil them in lard the same as doughnuts; cut them in rings. When you take them from the fire, whilst hot, roll them in a mixture of cinnamon and powdered sugar; two parts sugar and one of cinnamon.

### Crullers, No. 2.

One cup of sugar, one of sour cream, butter the size of a walnut, three eggs, a teaspoon even full of soda, a little cinnamon and nutmeg, flour as thick as jumbles; mix the same as above. Boil in lard, roll in powdered sugar.

### Crullers, No. 3.

One cup of butter, three of sugar, one of sweet milk, six eggs, one teaspoonful of cream of tartar, half an one of soda, rind of a lemon grated, as little flour as you can roll them with, about like jumbles. Mix like pound-cake, boil in lard, cut in rings.

### Crullers, No. 4.

Five pints of flour, sift in it four teaspoonsful of cream of tartar; stir to a cream one and a half pints of sugar and a quarter of a pound of butter, add five eggs beaten separately, a little cinnamon and nutmeg; add two-thirds of a pint of milk, then the flour, and a third of a pint of milk with the soda in it last of all; roll out, cut in shapes, and boil in lard. Sift powdered sugar over whilst hot.

### Very Fine Doughnuts.

Half a pound of butter, a tablespoonful of lard, three-quarters of a pound of white sugar, five eggs, one and a half pints of milk, and a coffeecup of home-made yeast. Heat the sugar and milk together, mix them with flour enough to make a stiff dough, melt the butter and lard together, and pour them hot over the dough, and work it well in with the hands; add the eggs beaten separately, a little cinnamon and nutmeg, and then the yeast. Set it over night in a warm place. When very light, next morning, pinch off pieces the size of a walnut, handle as little as possible, rolling them lightly round; drop in boiling lard. When brown, take them out, and whilst warm, sift powdered sugar over them.

### * Plain Doughnuts.

One pint of milk, two cups of yeast, one heaping cup of mixed butter and lard, three even cups of sugar, and as much flour as will make a soft dough; knead it well together, and set in a warm place over night; next morning, if very light, roll out without adding any flour, let them stand a few minutes to rise; boil in lard.

### Doughnuts, No. 2.

Four quarts of flour, one pound of sugar, three-quarters of a pound of butter, four eggs beaten light, half a grated nutmeg. Stir the butter and sugar to a cream, add the eggs, a little salt, the nutmeg, a teacup of yeast and the flour. Set them over night, roll out in the morning, cut in shapes, let them rise again. When very light, boil in sweet lard.

### Quick Doughnuts.

Three cups of sour milk, one and a half of white sugar, three-quarters of a cup of butter, one egg, a dessertspoonful of saleratus. Mix together the milk, egg and sugar, stir it until the sugar is dissolved, warm the butter a little, stir it in, and add flour until of a consistence to roll out; then stir in the saleratus dissolved in a little warm water. Boil in lard.

### * Nonpareil Doughnuts.

One and a half pints of milk, three-quarters of a pound of sugar, half a pound of butter, half a nutmeg grated, a little salt. Boil the milk; when a little cool, stir in the butter, then the sugar and salt; and when only milk-warm, stir enough flour in to make a sponge, set them over night; in the morning, add a little more flour, and let them rise again. When light, flour your paste-board, turn them on it, roll out, and cut about half an inch in thickness, and let them stand on the board, which you must flour to prevent their sticking. When they rise again, put them in boiling lard, and brown them nicely. Half a teacup of home-made yeast or a coffeecupful of baker's yeast for this quantity.

### Spanish Bunn, No. 1.

One and a quarter pounds of flour, half a pound of butter, one pound of sugar, five eggs, a teacup of cream. Warm the cream sufficiently to melt the butter, and whilst warm, stir in the sugar. When cool, stir in the flour, then the eggs beaten light; then add a wine-glass of mixed wine and brandy, and last two teaspoons of cream of tartar dissolved in a tablespoonful of hot water; then a teaspoonful of soda also dissolved in half a tablespoon of hot water; beat all well together, and add a teacup of currants washed and dried with a tablespoonful of flour stirred through them. Bake immediately in flat tins.

### * Spanish Bunn, No. 2.

Six ounces of butter, one pound of sugar, three-quarters of a pound of flour, four eggs, one cup of cream and one of currants, two teaspoonsful of cream of tartar, and one of soda. Beat together the butter, sugar and yolks of eggs, then add the cream, beat it in, and the flour with the cream of tartar sifted through it, then the whites of the eggs beaten light; and when well mixed, stir in the soda dissolved in a little rose-water, and last the currants. Ice whilst warm. Bake in flat tins. Very fine.

### Spanish Bunn, No. 3.

Three-quarters of a pound of sugar, a quarter of a pound of butter, one pound and a quarter of flour, four eggs, a teacup of currants, half a nutmeg grated, a little cinnamon, a wine-glass of milk and one of brandy. Melt the butter and sugar in the milk, sift the cream of tartar with the flour, and stir it in alternately with the eggs (which are to be beaten separately and then together), then add the spice and brandy, last the soda dissolved in a little rose-water. Beat all well together, and add the currants, and bake in a quick oven in flat tins twenty minutes.

### Albany Cakes.

One and a half pounds of flour, one of sugar, half a pound of butter and a tablespoonful of lard, one egg, a tablespoonful of

rose-water, a little cinnamon, and a teaspoonful of pearlash dissolved in a cup of sour cream. Stir the butter and sugar to a cream with the lard, add the beaten egg, cinnamon, cream and flour Roll out in thin cakes, and bake on tins in a quick oven.

### A-P's.

Cream half a pound of butter and the same of sugar, add a wine-glass and a half of cold water, ten drops of essence of lemon, a few caraway seeds, and one pound of flour; roll out as thin as paper, and bake on buttered tins.

### Sand Tarts.

One pound of sugar, one of flour, six ounces of butter, and two eggs. Stir the butter and sugar to a cream, add the eggs beaten separately very light, then the flour; knead them well, roll out, sprinkle the top with cinnamon and sugar, and lay a few blanched almonds split in half over it. Score with a knife the size you want them, and bake in a quick oven. Paint the top of the cake over with white of egg beaten, to make the almonds, &c., stick, before you dust with the cinnamon and sugar. To blanch almonds, shell them, and pour boiling water on them; let them lie until the skin loosens, then pull it off.

### New York Tea Cake.

Three pints of flour, two and a half teacups of sugar, half an one of butter, half a pint of rich milk, a little salt, a small teaspoon of soda, two of cream of tartar. Stir the butter and sugar together; add the salt, a little lemon-peel grated, then the flour with the cream of tartar sifted through it alternately with the milk, soda last in a little cold milk. Roll out thin and cut into small cakes. Bake in a quick oven.

### * Cookies, No. 1.

One cup of butter, two of sugar, three of flour, one of milk, one egg, two teaspoon even full of cream of tartar, one of soda

even full, nutmeg and cinnamon to your taste; roll out and bake in a quick oven (cut them in round cakes).

### * Cookies, No. 2.

One cup of butter, two of sugar, five of flour, three eggs beaten light, six teaspoonsful of milk, with a small spoonful of soda or pearlash dissolved in it; stir the butter and sugar together until light, add the eggs and a little cinnamon and nutmeg, then the milk, last the flour; roll out, cut in round cakes, and bake in a quick oven.

### New Year's Cakes.

Stir to a cream three-quarters of a pound of butter and one pound of sugar, then stir in three pounds of flour with two teaspoonsful of cream of tartar sifted through it; add half a pint of cold water with a teaspoonful of soda dissolved in it; stir in half a cup of caraway seed (more if you like); roll out into thin cakes and stamp with a pattern. These will keep fresh a long time.

### Bunns.

One and a quarter pounds of sifted flour, rub into it half a pound of butter; beat two eggs, stir them into a pint of new milk, warm the milk a little and stir it into the flour and butter, add half a glass of brandy and the same of rose-water, half a grated nutmeg, a pinch of cinnamon and a teacup of yeast; mix all together with a knife and set to rise for several hours. When light, stir in half a pound of sifted sugar, and pour into buttered pans to rise. You may add a coffeecup of currants, washed and dried.

### Bunns, No. 2.

One cup of sugar, butter the size of an egg; stir them to a cream, add two eggs well beaten, a pint of flour with two teaspoons of cream of tartar sifted through it, and last a cup of sweet milk with a teaspoonful of soda dissolved in it. Bake in shallow pans.

### * Moravian Cake.

A pint-bowl full of bread dough ready for the pans, beat into it half a cup of butter, a cup and a half of sugar, and three eggs; beat well together, pour into buttered pans, let it rise an hour, sprinkle cinnamon and sugar thickly over the top, and bake in a quick oven.

### * Rusk, No. 1.

Stir together until light a teacup of butter, a coffeecup of sugar and two eggs; boil a pint of new milk and pour over them boiling hot; stir in flour until a stiff sponge, add half a teacup of yeast, and when perfectly light, roll out with as little flour as possible; cut in cakes, put them in buttered pans and set in a warm place until very light. Bake in a quick oven ten or fifteen minutes. This sponge should be set in the evening, kept in a warm place, and made up in the morning.

### * Very fine Rusk, No. 2.

Two pounds of flour, half a pound of sugar, half a pound of butter, one pint of milk, five eggs beaten light, a teacup of yeast and a teaspoonful of salt. Warm the milk and butter together, stir in the sugar, then the eggs and flour alternately, and set to rise in a warm place. Bake it all in one, and cut or break it. To be eaten with butter.

### Rusk, No. 3.

One quart of milk, a teacup of cream, half a pound of lard, a quarter of a pound of butter and a teaspoonful of salt; boil the milk and cream together, stir in while boiling the butter and lard; beat two eggs very light, stir in them a pound of sifted sugar, pour the milk boiling hot over the sugar and eggs, stirring all the time. When cool, stir in flour sufficient to make a stiff batter, the salt and a teacup of yeast. When very light, add more flour, and knead into a soft dough. Let it rise again, then roll out and cut into biscuit, wet the tops with sugar and milk. Let them get very light, and bake them in a quick oven. Sift sugar over them whilst hot.

### Bread Rusk.

Take as much bread dough, when ready for the pans, as would make one loaf; spread it open, put on it a coffeecup of sugar, butter the size of a large egg, and a little grated nutmeg; work all well together, mould it out, let it get very light, and bake in a quick oven, either as rusk or all in one loaf.

### * Dried Rusk.

Boil a quart of milk, stir in it half a pound of butter and a little salt. When cool, but *not cold*, add a pound of sifted sugar, flour to make a stiff batter, and a teacup of yeast. Set this over night; in the morning, add enough flour to make a soft dough, and let it rise until very light; then roll out a little more than half an inch thick, cut them out the size of tea-biscuit, lay them in well-greased pans, two layers in each pan; let them rise until very light, and bake about half an hour in a quick oven. When done, break them apart, spread them separately in pans, and let them dry slowly in a moderate oven until crisp and brown. If they are put in bags and hung up when cold, they will keep a long time, and are nice for delicate persons or young children.

### * Soft Gingerbread, No. 1.

Two cups of sugar, one of butter, one of thick milk, one of molasses, three of flour, three eggs, a tablespoonful of ginger, half a teaspoon of soda. Beat the eggs, butter and sugar together, add the milk with the soda dissolved in it, then the molasses, spice and flour. Bake in square tins about twenty minutes. Try it with a broom splint

### * Soft Gingerbread, No. 2.

Five cups of flour, four eggs, two cups of molasses, one of sugar, a tablespoonful of ginger, one cup of butter, and a teaspoonful of soda or saleratus dissolved in a little milk or cream. Stir the butter and sugar together, then add the spice, eggs and molasses, then the flour, and last the soda; beat hard, and bake

in square tins or one large cake. Twenty minutes will be about the time required, if in square tins; if in one large cake, nearly an hour. Test with a splint.

### * Soft Gingerbread, No. 3.

One cup of molasses, one of sugar, half a cup of butter and lard mixed, one cup of sour milk, two eggs, three cups of flour, two teaspoons even full of soda, two teaspoonsful of cinnamon, one and a half of ginger, one of cloves, and a little grated nutmeg. Bake in square tins fifteen or twenty minutes.

### Soft Gingerbread, No. 4.

One cup of butter, one of sugar, two of molasses, four eggs beaten light, five cups of flour, a tablespoonful of ginger, a teaspoonful of saleratus dissolved in a little milk or cream. Rub the butter and flour together with your hands, then add the sugar, spice, eggs and molasses, last the saleratus. Bake in flat pans or in a large cake.

### Soft Gingerbread, No. 5.

One cup of butter, one of brown sugar, a larger cup of molasses, three cups of flour same size as used to measure the butter and sugar, and one of milk (small), five eggs beaten light, a tablespoonful of ginger and the same of cloves. Stir the butter and sugar to a cream, add the eggs, then the spice and molasses, then the flour, and last the milk with a teaspoonful of soda dissolved in it. Bake in square tins in a hot oven.

### * Ginger Cup-cake, No. 1.

Five eggs, two coffeecups of molasses, two of brown sugar, two of fresh butter, one of cream or rich milk, six cups of flour, half a cup of powdered cloves and allspice, half a cup of ginger, and a small teaspoonful of soda. Cut the butter into the milk, warm them to melt the butter, stir in the molasses, then gradually add the sugar, and let it stand if not quite cool. Beat the eggs very

light, and stir them in alternately with the flour, add the ginger and other spices, beat the whole very hard for a few minutes, then stir in the soda dissolved in a tablespoon of hot water, and bake in square pans or Turk's head.

### Ginger Cup-cake, No. 2.

One cup of butter, one of sugar, one of molasses, one of sour cream, three of flour, three eggs, a teaspoonful of soda and three of ginger, a little powdered mace, a teaspoonful of cinnamon. Mix the same as soft gingerbread No. 1.

### Plain Ginger-cake.

Three-quarters of a cup of butter, one cup of molasses, half a cup of brown sugar, one teaspoonful of soda in a cup of hot water, a teaspoonful of cinnamon, one of cloves, a tablespoonful of ginger, three cups of flour. Stir the butter, sugar and molasses together, warm them slightly, add the spices. When the water the soda was dissolved in is cold, stir it in with the flour; bake in a slow oven in square pans.

### Soft Ginger-cake.

Six cups of flour, six eggs, four cups of sugar, two of molasses, two of thick milk, two of butter, one and a half tablespoonsful of ginger, and a teaspoonful of pearlash or soda. Beat the eggs, butter and sugar together, then add the molasses, spice and milk, then the flour, and last the pearlash in a tablespoonful of hot water. Bake in square shallow tins.

### * Fine Ginger-cake.

A cup and a half of butter, one of brown sugar, two of molasses, four eggs beaten together, four cups of flour, two tablespoonsful of ginger, three-quarters of a nutmeg grated, three-quarters of a cup of sour cream, and a small even teaspoon of saleratus or soda. Beat all together, and bake in square pans; add the cream last. A pound of raisins stoned, and the same of currants washed and dried makes it a very nice fruit-cake.

### Ginger-cake.

Two pounds of flour, a quarter of a pound of butter, four cups of molasses, two of milk, five eggs, two heaping tablespoonsful of ginger. Bake in square pans.

### * Orange Gingerbread.

Sift two pounds and a quarter of flour, stir in it three-quarters of a pound of light-brown sugar, an ounce of ground ginger, an ounce of allspice, and six ounces of candied orange-peel cut small. Warm three-quarters of a pound of butter and stir it in, then mix to a dough with molasses, roll it out very thin, using as little flour as possible, cut it in small round cakes, and bake in a quick oven.

### Gingerbread.

One pint of molasses, half a pint of melted butter and lard mixed, one coffeecup of light-brown sugar, two teaspoonsful of cinnamon, three of ginger, a little grated nutmeg, and enough flour to make it stiff enough to roll out; roll as thin as you can, cut in round cakes, and bake in a quick oven.

### * Crisp Gingerbread.

Three pounds of flour, one of sugar, one of butter, three tablespoonsful of ginger, one of powdered cloves, a teaspoonful of powdered mace, and the grated rind of a fresh orange; cut the butter into the flour, and rub it through with your hands until thoroughly mixed, then add the spices and orange-peel, mix well together and wet it with molasses, roll it very thin, and bake quickly in a hot oven.

### * Ginger Snaps, No. 1.

One pound of flour, half a pound of brown sugar, a quarter of a pound of butter and lard mixed, half a pint of molasses, a tablespoon even full of ginger, a teaspoonful of cloves, the same of cinnamon and allspice, a little grated orange-peel and flour enough to roll it out with. Melt the butter and lard, and stir

it into the molasses, add the sugar, spices, and then the flour; roll out as thin as possible and bake in a quick oven.

### * Ginger Snaps, No. 2.

One and three-quarter pounds of flour, half a pound of butter, a quarter of a pound of sugar, a pint of molasses, one tablespoonful of ginger, one and a half of cinnamon, the same of cloves. Rub the butter in the flour, add the sugar, spices, and last the molasses. Roll out very thin and bake in a hot oven.

### Ginger Snaps, No. 3.

One pint of molasses, one coffeecup of sugar, one of butter, a tablespoonful of saleratus, and a tablespoonful of ginger; beat all well together, and add flour enough to roll out. Roll very thin and bake on tins in a very hot oven.

### * Ginger Snaps, No. 4.

A coffeecup of molasses, one of sugar and one of butter, three tablespoons of ginger and one of cinnamon; boil the molasses, spices and sugar together, cool with the butter, add a teacup of sour milk and a teaspoonful of soda in a spoonful of hot water, flour enough to make a stiff dough; roll out very thin, and bake quickly.

### * Ginger Snaps, No. 5.

One pint of molasses, one cup of butter, a teaspoonful of ginger, one of cloves, one of soda; put all over the fire together, let it come to a boil; have a large vessel or it will foam over. When nearly cool, add flour enough to make a dough, roll out, and cut in small cakes. Very fine recipe.

### * Gingerbread Nuts, No. 1.

One and a half pounds of flour, three-quarters of a pound of sugar, and the same of butter, one ounce of ginger, the same of cloves, cinnamon and allspice, the grated rind of an orange, and half a teaspoonful of powdered mace. Mix all well together as above, then stir in molasses until a stiff dough, let it stand half

an hour, then make in little balls the size of a walnut, press them flat, and lay them not to touch in a buttered pan; bake in a moderate oven about ten minutes.

### Gingerbread Nuts, No. 2.

Three and a half pounds of flour, one pound of butter, half a pound of brown sugar, five tablespoons of ginger, three of allspice, two of cinnamon, and a quart of molasses. Rub the butter in the flour, add the spice and sugar, then the molasses; mix well, roll out, cut in little cakes, bake on tins.

# ICINGS, &c.

### * White Icing.

Set the whites of the eggs you intend for icing in a cool place an hour before beating them—if in summer, on ice; beat them to a stiff froth, and allow a quarter of a pound of powdered sugar for every egg—add the sugar gradually, beating all the time; try it by dropping some off your beater; if it remains on the surface a moment or two without sinking, it is ready for the cake; spread it on with a broad-bladed knife whilst the cake is still warm, and dry it in the sun or in a cool oven for a few seconds.

### Chocolate Icing.

Make the icing as above, and stir in it very finely-grated chocolate, until as dark as you wish it.

### * Chocolate Filling for Cake.

Half a cake of sweet chocolate grated, half a cup of sweet milk, the same of powdered sugar, the yolk of one egg, and a tablespoonful of extract of vanilla; stir the chocolate in the milk, add the egg, sugar and vanilla; set it in a vessel of boiling water and stir until a stiff jelly. When cold, spread it between the layers of cake. Used also as frosting for cake.

### * Chocolate Filling, No. 2.

Half a bar of chocolate, grated and stirred into a tablespoonful of sweet milk; stir over the fire to a paste; add a heaping table-

spoonful of powdered sugar, one beaten egg, and a teaspoonful of extract of vanilla; thicken over the fire, and spread between layers of cake when cold.

### * Apple Filling for Cake.

Three tart apples grated, one cupful of powdered sugar, one egg, the grated rind and juice of one large lemon; put all together in a small sauce-pan and boil two minutes. When cold, spread between layers of cake.

### * Orange Filling.

The juice and grated rind of a large orange, the white of one egg, and sifted sugar to make a stiff paste; spread between layers of cake and ice the top one.

### * Lemon Filling.

Two cups of sifted sugar, the juice of two lemons, the yolks of three eggs; mix all together and set in a vessel of boiling water until it thickens; then add the whites of the eggs beaten to a stiff froth. When cold, spread between the layers of cake.

### * Lemon Filling, No. 2.

Two cups of sugar, four eggs, a piece of butter the size of an egg, the juice and grated rind of two lemons; put all into a farina-boiler and stir over the fire until it thickens; use only the yolks of the eggs; beat up two of the whites with half a pound of powdered sugar, and spread over the top cake.

### * Cocoanut Filling.

Make an icing of the whites of four eggs and a pound of powdered sugar, spread between the cakes and sprinkle grated cocoanut thickly over the top of it; then lay on another cake, and proceed as before.

### * Custard Filling.

Boil half a pint of milk, stir in it a tablespoonful of cornstarch mixed to a paste with a little cold milk and the yolk of

one egg; add sugar to your taste; boil three minutes, then add the juice of half a lemon. When cold, spread between the cakes.

### * Caramels.

Half a pound of good brown sugar, half a cake of sweet chocolate grated, and a pint of cream; put all together in a stew-pan and boil about half an hour; try it by dropping from a spoon into cold water; when it is crisp it is done. Pour it into buttered tin pans, and when nearly cold mark it into small squares with a knife.

### * Taffy.

Two cups of brown sugar, one of vinegar, butter the size of an egg; boil all together until thick; try it by dropping some from the spoon in very cold water; if it crisps immediately, it is done; pour it out into buttered tins; mark with the back of a knife in little squares, when half cold.

### Hoarhound Candy.

Pour a pint of boiling water on as much hoarhound as it will cover, steep it on the back of the range for a couple of hours; then strain it and put the same water on a fresh supply of hoarhound, and steep it as before; add enough boiling water to measure the pint when done; strain it, and when cold add the beaten white of an egg and two pounds of sugar; boil it, take off the scum and continue to boil it slowly until thick; try it by dropping from a spoon into cold water; when it hardens quickly and crisp it is done; pour it into buttered tins; when half cold mark it with the back of a knife into little squares. When entirely cold break it up and put it in jars. It is useful in colds and sore throats.

### * Vanilla Ice-cream.

One pint of milk to three of cream, two beaten eggs, a teaspoonful of corn-starch, two coffeecups of powdered sugar, and the inside of a vanilla bean; mix the milk, corn-starch, eggs,

sugar and vanilla together; let them just come to a boil; then take them from the fire; add the cream; if not very sweet, more sugar. When cold, freeze.

### * Orange Ice-cream.

Dissolve a quarter of a box of gelatine in a pint of milk by setting it in a vessel of hot water; rub the rind of an orange in a little of the sugar you sweeten the cream with, and put a little grated peel in the milk; squeeze the juice from a fine large orange and stir in the cream. When the gelatine is entirely dissolved, stir in it two and a half coffeecups of powdered sugar, and add all to the cream; stir until cold, and freeze.

### * Coffee Ice-cream.

Three pints of cream to one of milk, a coffeecup of freshly-roasted coffee, two eggs beaten, a teaspoonful of corn-starch and two large coffeecups of powdered sugar; grind the coffee and make it in a French coffeepot without boiling, getting all its strength into one full coffeecup of black coffee, putting it twice through the filterer; mix the corn-starch, eggs, milk, sugar and coffee all together; bring to a boil on the fire; then remove quickly, stir in the cream, and when cold put it in the freezer. All these preparations for ice-cream must be stirred constantly whilst coming to the boil.

### * Chocolate Ice-cream.

To three pints of cream take one of new milk, two eggs, a teacupful of grated chocolate, two coffeecups of powdered sugar, a teaspoonful of corn-starch, and one of extract of vanilla; beat the eggs, stir them in the milk, add the corn-starch and sugar; let them come to a boil, take them quickly from the fire; dissolve the chocolate in a little milk over the fire, stir it all the time; when perfectly smooth, mix it with the milk and eggs, then add the cream and vanilla; if not sweet enough, more sugar. When cold, put it in the freezer.

### * Orange Water-ice.

The juice of six and the grated rind of three fine oranges, a pint of sifted sugar, the juice of two large fresh lemons, and a pint of cold water; stir together until the sugar is all dissolved, and freeze.

### * Peach Ice Cream.

Peel and cut up half a peck of ripe peaches, mash them with a potato-masher, put to them a large coffeecup of powdered sugar; beat up two eggs and put them in a pint of new milk, with a teaspoonful of corn-starch and two coffeecups of powdered sugar; bring to a boil; stir in this three pints of cream, and add the peaches; stir all well together; if not very sweet, add more sugar, and freeze.

# FRUITS FOR WINTER DESSERT.

### * Centre Piece for Dinner-table.

A very pretty centre piece may be made for the dinner-table in winter-time of oranges, bananas, pears, lady-apples and bell-flowers or other kinds of apple, and white and purple grapes, interspersed with leaves from a lemon-tree or ivy leaves. Put them in a tall, deep glass dish, with a narrow high vase in the centre, heap the fruit round the base of the vase so as to hide it completely, and fill the vase with flowers and drooping vines. This does very well when you have not an épergne that comes for the purpose to arrange them in.

### * Ambrosia.

Peel and slice a dozen tart oranges, and grate a cocoanut; put a layer of oranges in the bottom of a large glass dish, sprinkle thickly with powdered sugar, then scatter a layer of cocoanut, another layer of oranges, sugar and cocoanut until your dish is full; cover the top with cocoanut, ornament the dish by putting leaf-shaped sections of the peel round the edge; put them on before the last layer of the orange so that they will be held in their place, and let them curl over the side of the dish; sprinkle a *little* sugar over the top layer of cocoanut.

### Dried Fruits.

Dates, figs and raisins may be mixed in the same dish with candied fruits from the confectioners and peach-figs of your own make.

### Nuts.

English walnuts, almonds, pecan and hazel nuts, cream-nuts, American walnuts, shellbarks, boiled chestnuts.

# BEVERAGES FOR THE TABLE.

## * Coffee.

A coffeecup of unground coffee will make a quart of coffee; grind it, scald out the coffee-boiler, put in the coffee with the third part of an egg beaten up in cold water, shake it well through the grounds, add a pint of cold water, set it on the fire. When near boiling, pour in a quart of boiling water, stir it from the sides as it boils, let it boil gently for fifteen minutes, stir it from the sides, put in a tablespoonful of cold water, and set it on the back of the range for five minutes. Scald out the urn or coffee-pot, and pour the coffee carefully in it, and serve immediately. Nothing spoils more quickly by standing than coffee. It becomes flat and loses its aroma in a few minutes. Keep it covered whilst boiling.

## * Tea.

No good tea can be made from water that has stood a long time in a tea-kettle and boiled two or three hours before it is wanted; have it filled and boiled just as you want it, then scald out the tea-pot, put the tea in it, allowing, if black tea, two teaspoonsful for each person; pour the boiling water on it, and let it stand about ten minutes, where it will not boil, turn it into the pot you send it to table in and serve.

## * Chocolate.

A quarter of a pound of chocolate or half a cake will make a little more than a quart of chocolate. Mix it in a little more than half a pint of boiling water, stir it over the fire until dissolved into a smooth paste; then pour in gradually nearly a quart of milk or quite a quart, unless you like it very strong; boil it five minutes and serve. Have the chocolate-pot very hot before you turn it in.

### * Currant Shrub.

Mash the currants in a preserving-kettle, make them boiling hot, strain them through a cloth or jelly-bag, squeeze all the juice from them; to four quarts of juice add a quart of water, then to every quart of the mixture add a pound and a half of sifted sugar; boil for ten minutes, skimming it well; then take it from the fire and add a wine-glass of good brandy to every pint of juice. When cool, bottle and cork tightly, and keep it in a cool place. Put two or three tablespoonsful in a glass of ice-water.

### Currant Wine.

Two gallons of currant-juice and one of water to each gallon of the mixture, add three pounds of white sugar, fill the vessel, leaving out a pitcherful of the juice to keep it full during fermentation. Stir the juice until the sugar is dissolved, then put it in a clean cask or demijohn, keep in the cellar or a cool place. As it works out, fill again from what you reserved. When fermentation ceases, close up tightly. You may rack it off towards spring or let it stand for a year, then bottle and seal. If you make a large quantity, reserve a gallon for refilling.

### Raspberry Bounce.

Bruise fine red raspberries, and strain through a jelly-bag or thick cloth, and put a pound of powdered loaf sugar to each quart of juice; stir it until dissolved, cover it, and let it stand in a cool place for three days, stirring it up each day; pour it off clear, and put two quarts of Sherry wine, or one of fine old brandy, to each quart of juice. It will be ready for use in a fortnight.

### Cherry Bounce.

Put two quarts of wild cherries into a demijohn (do not take out the pits), pour on them a gallon of fine brandy and two pounds of powdered loaf sugar, shake it up every day for a week, when it is fit for use and will keep for years, the older the better and is an excellent tonic for invalids.

### Lemonade in a Minute.

Put two pounds of fine white sugar into a preserving-kettle with a pint of cold spring water. When the sugar is all dissolved, set it over a moderate fire, beat half the white of an egg, and stir in before the sugar gets warm. When it boils, take off the scum, keep it boiling until no more scum rises and it is perfectly clear; just before you take it from the fire, put in the peel of a lemon cut off very thin, then set it aside. When perfectly cold, take out the lemon-peel, and add for each pint of syrup a quarter of an ounce of citric acid, mix it by degrees into the syrup, and bottle for use. A tablespoonful of this in a pint of iced water makes a very agreeable drink.

To a pint of the above clarified syrup add a glass of Curaçoa (before the lemon is put in it), and you have capillaire.

### * Raspberry Syrup.

Put four pounds of loaf or sifted sugar into a preserving-kettle with a quart of cold water, bring it to a boil, skim it, and add one pound of raspberries and the same of currants, boil gently fifteen or twenty minutes, strain through a sieve. When cold, bottle it and keep in a cool place. A few tablespoonsful in a glass of ice-water makes a very pleasant drink.

### * Raspberry Vinegar.

To two quarts of raspberries add one quart of good cider vinegar, let it stand twenty-four hours, strain off, and add two more quarts of berries; let it stand again twenty-four hours, strain off as before, and again add two more quarts of berries; let it stand twenty-four hours, strain off, and then for every pint of juice add a pound of white sugar, and boil half an hour; bottle and keep in a cool place.

### * Blackberry Cordial.

Bruise and squeeze the berries through a thick cloth, and for two quarts of juice, add one pound of loaf sugar, half an ounce

of nutmegs grated, a quarter of an ounce of cinnamon, and a quarter of an ounce of cloves and allspice mixed (being half a quarter of each). Boil all together for twenty minutes. When cold, add a pint of fourth-proof brandy and bottle. Excellent for diarrhœa.

### * Strawberry Syrup.

Put the strawberries in an earthen pan, cover them with cold water, and mash them to a fine pulp with a potato-masher, then squeeze every bit of juice from them by straining them in a jelly-bag or thick cloth for the purpose. To every pint of juice add a pound of sifted sugar; put all together over the fire in a preserving-kettle, stir until the sugar is dissolved, then boil for fifteen minutes, strain it, and when cold, bottle it and seal and keep in a cool place. A few tablespoonsful in a glass of ice-water makes a pleasant drink. Pineapple may be prepared in the same way. Pare the fruit, take out the black specks, and slice and chop it before adding the water.

### * Eggnog.

A quart of rich milk, six eggs beaten very light separately and then together, half a pint of Sherry wine and best French brandy mixed, and three heaping tablespoons of powdered sugar; beat the eggs separately, then together, add the sugar, beat it well in, then add the wine and brandy and a little grated nutmeg, then stir in the milk. If not sweet enough, add more sugar.

### * A Cooling Drink.

Pour three quarts of boiling water on an ounce of cream of tartar, stir in it the juice of a fresh lemon, and the peel cut off in very thin strips without a particle of pulp, sweeten to your taste with powdered sugar, stir all well together, then let it stand until cold and clear; pour off without disturbing the sediment at the bottom. A tumblerful iced is a pleasant and healthy beverage for a warm summer's day.

# PRESERVING AND CANNING FRUITS

Procure only fine fruit for preserving or canning. Before you commence, see that your jars are clean and in order, and that you have enough of them. Use a porcelain-lined kettle, and do not put more than six or eight pounds of fruit in it at a time. All preserved fruit and jellies should stand at least twelve hours before closing the jars or tumblers; if they are closed whilst they are hot, the syrup will be thin and watery; but if left until the day after they are preserved, the juice will be rich and thick. Keep them in a cool, dry place, and if your covers are perfectly close and air-tight, they will neither mould nor ferment. It is neither the length of time they are cooked nor the amount of sugar used in preserving that keeps the fruit, but simply protecting them from the air. The method is merely a matter of taste. Small fruits—as strawberries and raspberries—may be put in pint jars; quart jars are better for larger fruit; the fruit is apt to be broken in taking it from smaller jars.

Jars of canned fruits should be closed and made air-tight as soon as they are filled, unless cooked in boiling water; in that case close them as soon as they are boiling hot.

### * To Preserve Quinces.

Pare them very thin, cut them in half, take out all the hard core with a sharp knife, weigh the fruit, and to every pound allow a pound and a half of sifted sugar, and a pint of cold water; put the quinces into a preserving-kettle with the water, cover them closely, and let them simmer very gently until perfectly tender, but not broken; some of the fruit will become tender much sooner than the rest. As they are done, take each piece out

separately with a spoon, and lay on a dish to cool. When all are out, strain the water through a thin cloth, put it back into the kettle, add the sugar. When it comes to a boil, lay in the quinces, boil them until clear, which will take from half to three-quarters of an hour, take them from the fire, fill the jars three parts full of the fruit, fill up with the syrup. After filling the jars, put the remainder of the syrup in moulds or bowls; do not cover them until next day. This will be a stiff jelly when cold. In preserving quinces by this recipe, it is unnecessary to boil up the skins and seeds, which always make the fruit and jelly dark.

### * To Preserve Pears.

Pare and cut the fruit in half, take out the core, weigh the fruit, and allow three-quarters of a pound of sifted sugar to every pound of fruit; put the sugar into a preserving kettle with a small teacup of hot water under the sugar; set it on the back of the range or stove, stir it frequently until the sugar is all dissolved, then lay in the pears, set them over the fire, and cook them rather slow until perfectly clear; set the kettle off the fire, take out the fruit with a spoon, without any of the syrup, fill the jars three-quarters full, and set the syrup over the fire again, cut a fine large lemon in slices, put it in the syrup, and boil for ten minutes; then lay a slice or two of lemon in each jar and fill up with syrup, let them stand until next day, then make them air-tight. This recipe is for ripe tender fruit; if green or tough, you must boil it first in water, allowing enough to barely cover the fruit. When tender, take it out, lay it on a dish, strain the water, put it back in the kettle, add the sugar, and when dissolved, lay in the fruit, and proceed as above. One lemon is sufficient for six or eight pounds of pears.

### * Raspberries.

Weigh the fruit, and if you wish a rich jellied preserve, allow a pound of sugar to every pound of fruit *but one*, take that one pound, put it in your preserving-kettle, and mash it as fine as possible; then strain it through a thick cloth or jelly-bag, squeez-

ing out every drop of juice, set it aside, wash out the kettle and wipe it dry, return the juice to the kettle, and put the sugar in it. When the sugar is all dissolved, put in the fruit, and boil it quite fast for twenty minutes, skimming it well; then fill your jars, and let them stand in a cool place for twenty-four hours, uncovered, then close them, making them air-tight, and set away. You may preserve strawberries in the same way, taking the juice of a quart of strawberries.

### * Cherries.

For making a handsome preserve, take either morellas or fine large pie-cherries, take out the pits, saving all the juice, weigh them, allow pound for pound, put them with their juice into your preserving-kettle alternately with the sugar, set them back on the range or stove where they will not cook until the sugar is all dissolved, then bring them to a boil, and cook gently for half an hour or longer, if they are not clear; fill your jars, and set them in a cool place uncovered until next day, then close them up air-tight. The screw jars are the best to keep all kinds of fruit in, either preserved or canned. Take off the scum as it arises from the fruit whilst boiling.

### * Preserved Peaches.

Pare and halve the peaches, taking out the stones, make a syrup of half a pound of sugar to every pound of fruit, with a very little water, not more than half a teacupful; put the peaches in, and boil them fifteen minutes, skimming them well, and when done, put them in air-tight jars and keep in a cool place. Yellow peaches are generally the finest flavored; the white peaches the handsomest preserves.

### * To Preserve Peaches for Shells or Pies.

Pare the fruit, cut in half and take out the stones; for every pound of peaches allow half a pound of light-brown sugar, put them over the fire in the sugar without any water, stew them very gently for nearly an hour, or until perfectly clear, skimming them well; put them in large air-tight jars. They make a very nice pie, or to be used on shells through the winter.

### * Strawberries.

Procure fine large strawberries, and to each pound allow one pound of sifted sugar, put part of the sugar on a large dish; as you hull the berries, lay them on the sugar until it is covered, then scatter more sugar over them, hull more strawberries and put over the sugar; continue until the berries are ready for the kettle; be careful not to put more fruit on a dish than will boil in your kettle; allow about six pounds of fruit to one preserving-kettle. By the time the strawberries are hulled, there will be juice enough to preserve them in without adding any water, which spoils this delicate fruit. Put them over the fire in a preserving-kettle, and cook gently for twenty minutes, or until clear, skimming them well. When done, put them in screw jars, leaving the covers off until next day.

### * Spiced Peaches.

Seven pounds of fruit pared and cut in half, three pounds of good brown sugar, a pint and a half of good cider vinegar, one ounce of whole cloves, and half an ounce of mace; put the vinegar, sugar and spice in your preserving-kettle, boil and skim, then lay in the fruit and cook it slowly for two hours. The yellow peaches are the best for this purpose. Put them in jars; when cold, cover them to be air-tight. Pears, plums and cherries may be prepared the same way.

### * Peach Figs.

Pare the peaches and cut them in half, weigh them, and allow half a pound of sugar to every pound of fruit; put them in the kettle alternately with the sugar, heat them gradually until the sugar is dissolved, then boil them until clear, take them out with a perforated skimmer or a fork, lay them on dishes without any syrup, put them in the sun, and turn them frequently until dry, putting them on dry dishes if the syrup drains out of them. When so dry that you can handle them, pack them in drums or boxes, with layers of sifted sugar, beginning with the sugar and finishing with it. You may boil more peaches in the same syrup if you have enough left These are better than figs.

### * Raspberry Jam.

Press the raspberries through a wire-sieve, measure the pulp, and to every pint put a pound of sugar, set all together over a fire in a preserving-kettle. When it begins to boil, skim it well, boil twenty minutes, fill your jelly tumblers, and let it stand in a cool place until next day. Cut white paper the size of the top of the tumbler, lay it on, and paste thick white paper over the top.

### * Brandied Peaches, No. 1.

For this purpose the cling-stone white-heath peaches are the best. Pare the fruit, but do not cut them, as they are preserved whole. Weigh the fruit, and to four pounds put four pounds of sugar and a pint of the best white French brandy. Make a syrup of the sugar and as little water as possible; dissolve it gradually on the back of the range. When the sugar is all dissolved, set it over the fire and bring it to a boil; put in the fruit and boil it five or six minutes; take out the fruit without any of the syrup; put it in the jars; boil the syrup fifteen minutes longer or until it thickens; then take it from the fire, add the brandy, pour over the peaches and seal or cover immediately.

### * Brandied Peaches, No. 2.

Half a pound of sugar for every one of fruit; pare the fruit, put it in a preserving-kettle, cover with water and simmer until soft; take it out without any water, put it closely-packed in the jars, put the dry sugar on the top of the peaches, cover them with white French brandy, and seal up the jars immediately.

### Brandied Peaches, No. 3.

Prepare the peaches as in No. 1; weigh them and allow a half pound of sugar to every pound of fruit; make a syrup of the sugar with cold water; bring to a boil, put in a few of the peaches at a time and boil until tender; continue to do this until all but the last boiling; turn out the syrup, keeping it for other purposes, and make a fresh one of half a pound of sugar to each pound of fruit, as before; put in the last of the fruit;

when done, add the brandy, a quart of the best white French brandy to every six or seven pounds of fruit. After filling your jars, cover them with the brandied syrup and close immediately.

### * Brandied Peaches, No. 4.

Take white cling-stoned peaches; pare them and lay them whole in a stone jar—a layer of peaches and a layer of sugar, until the jar is full; cover with white French brandy; set the jar in a deep vessel of cold water, bring to a boil, and continue to boil the water round the jar for three or four hours, first tying the jar closely over the top with bladder; let it stand in the water until cold, then lift out the jar, wipe it dry and set it away for use. This is a fine recipe.

### * Quince Marmalade.

Pare the fruit, core it, cut it in small pieces and weigh it; put it in a preserving-kettle and cover it with cold water; set it over the fire and boil gently until quite tender, then add half a pound of sifted sugar to every pound of fruit, and boil until clear and quite thick; put it in moulds or jars, lay a piece of fair letter-paper, cut to fit the inside, on the top of every mould, then paste up with thick white paper. This must not be done until the next day.

### * Peach Marmalade, No. 1.

Peel the peaches, cut them in half and take out the stones; weigh them and allow half their weight in sugar. Mash the peaches with a potato-masher, and put them with the sugar over a slow fire and cook them until perfectly smooth and clear. This will require three or four hours. Stir them frequently, and towards the last almost all the time. Blanch about one-third of the kernels and cook with the peaches. When the marmalade is done, put it in jars and let it stand until next day; then close them tightly.

### Peach Marmalade, No. 2.

Take ripe yellow peaches, pare and quarter them, allow half their weight in sugar; put them over the fire in a preserving-kettle, with a pint of water for every ten pounds of fruit; when they commence to cook, mash them with a potato-masher; cover and cook them until they are soft, then add the sugar and boil steadily for an hour, or they may be finished by putting them when soft into a stone jar, and set them in a boiler of water, which keep boiling for two or three hours, or until perfectly clear.

### * Marmalade.

Half a peck of pippin apples, a quarter of a peck of pears, half a peck of peaches, a quarter peck of quinces, two quarts of water, and the peel of a large orange grated and added with the juice half an hour before the marmalade is done. Put the parings and cores of the quinces in the water and boil a short time, closely covered to prevent evaporation. Strain them out and put the water on the quinces and pears, all cut small; boil them for one hour, then add the other fruit and five pounds of sugar, boil gently two hours, stirring often to prevent burning; add the juice and rind of the orange, and boil half an hour longer.

### * Preserved Tomatoes.

Procure the little, pear-shaped yellow tomatoes, wash and wipe them, weigh them and allow three-quarters of a pound of sifted sugar to every pound of tomatoes; prick each one with a coarse needle in five or six places; put the sugar over the fire in a preserving-kettle, with a teacup of boiling water to six pounds of sugar; stir it over a slow fire until all dissolved, then put in the tomatoes and cook them until clear; when half done, add the juice and rind cut very thin of two large fresh lemons. When the fruit is clear, take it out with a perforated skimmer, put it in small jars two-thirds full; boil the syrup fast for six minutes more, then fill up the jars, and let them stand until next day; then cover closely and keep in a cool place.

### * Spiced Peaches (whole).

Fourteen pounds of peaches, seven pounds of sifted sugar; pare the peaches, and put them in a preserving-kettle with water to cover them and simmer until soft; take them out with a perforated skimmer and lay them on a sieve to drain. Throw away the water they were boiled in, and put the sugar into the kettle with a quart of good cider vinegar, an ounce of whole cloves, an ounce of cinnamon-stick, and three blades of mace; boil all together twenty minutes; put the peaches in the jars and pour over them the boiling syrup; let them stand until next day, then drain off the syrup, boil it ten minutes, pour over the peaches and when cold, seal up.

### * Citron Melon.

Pare off the hard green rind, and cut the melon in quarters and take out the seed, then cut it into squares or slices half an inch in thickness and weigh it. Allow a pound of sugar to every pound of citron, put the melon in a pan of cold water with a handful of salt for one hour, then wash it in clean fresh water, make a weak syrup of sugar (not what was weighed) and water, put the citron in it and boil ten minutes, then take out the citron, throw this syrup out, and make another with the sugar you weighed and a little cold water; put the citron in it, and boil until clear and tender, skimming it well, add to it the juice of two large lemons, being careful to pick out the seeds, pare the rind off thin with a sharp knife, boil with the citron about fifteen minutes before you take it off the fire. When the melon is done, put it in small jars, a little peel in each one, let it stand in a cool place until next day, then close up the jars.

### Currant and Raspberry Jam.

Pick the currants from their stems, and for seven pints of currants put ten of raspberries and twelve pints of sifted sugar; put them together in a preserving-kettle, boil them an hour, then add the sugar, and boil three-quarters of an hour longer, stirring most of the time to prevent their sticking and burning. When

done, put in small jars or glasses, and let them stand until next day, then close them.

### * Blackberry Jam.

Procure ripe blackberries, weigh them, and allow three-quarters of a pound of sugar for every pound of fruit. Put the berries in a preserving-kettle over the fire, mash them very fine with a potato-masher. When they begin to boil and are all mashed, put in the sugar and cook them half an hour. Do not seal up until next day.

### * To preserve Pineapple.

Procure fine large pineapples, pare them, and pick out with a sharp-pointed knife all the black specks, which you will see after paring them; weigh the fruit, and allow three-quarters of a pound of sifted sugar to every pound of fruit; pick the pine-apples to shreds with a fork, saving the juice as it drops; put all into the preserving-kettle together with the sugar, and boil gently for half an hour or longer until the fruit is perfectly clear, skimming well; then fill your jars and set them in a cool place until next day; then close them air-tight.

### * Green Gages.

Wipe them, prick each one with a coarse carpet needle, weigh them, allow a pound of sugar for every pound of fruit, put them in the preserving-kettle alternate layers of sugar and fruit, set them back where they will warm but not cook until the sugar is dissolved, which it will soon do if the fruit is all pricked with the needle. When this is accomplished, set them over the fire, boil and skim until the fruit is clear, which will be in about three-quarters of an hour; fill your jars with the fruit, three parts full, boil the syrup five minutes longer, unless it has already thickened sufficiently, then pour over to fill the jars, set away in a cool place until next day, then cover closely.

### * Compote of Oranges.

Peel eight fine large tart oranges, remove all the pulp, and divide them at every separation without breaking the dividing

skin; squeeze the juice from four more oranges, and put it in a preserving-kettle with three-quarters of a pound of sifted sugar, and the rind of one orange cut off in thin strips without a particle of pulp; lay the pieces of orange in the syrup, and boil them about six minutes, take them out, drain them on a sieve, boil the syrup until it begins to thicken, put the oranges into a deep dish, and pour the syrup over them. This is for filling a vol-au-vent.

### * Preserved Apple.

Make a syrup of a quart of water and a pound of sifted sugar. Pare, core and cut in half ten large pippin or bellflower apples, bring the syrup to a boil, skim it, and lay the apples in and simmer them until clear; then add the juice of a lemon and the peel cut very thin without a particle of pulp, and a tumbler of Madeira wine; give a boil up, take out the apples and lay them in the dish you will serve them in, pour the syrup over, and serve cold.

### * Coddled Apples.

Pare and core juicy tart apples,—pippins are best—make a syrup of a pound of sugar to a quart of water, lay the apples in, and simmer until tender; take them out, and lay them on a dish, and add the juice and rind (pared off very thin) of a large lemon, boil about three minutes, then strain the syrup through a fine cloth, put it back in the kettle, and add to it half a package of gelatine which has been soaked in a little cold water, give a boil up, and pour over the apples; serve cold. If you wish more of the lemon taste, strain the syrup before you add the lemon, then put the juice and peel in with the gelatine, give a boil up, and pour over the apples.

### * Apple Jelly.

Eighteen large tart pippin apples; cut them in small pieces with their skins on, first washing them; take out the seeds, and boil them in four quarts of water into a pulp; strain first through a sieve, then through thin muslin. There will be about six

pints of the juice; boil this ten minutes, add five pounds of loaf or sifted sugar; boil three-quarters of an hour, put in bowls or glasses. This quantity makes about twelve glasses. Do not paste them up until next day.

### * Currant Jelly.

Pick the currants when fully ripe on a dry day, strip them from their stems, and put them over the fire in a large kettle. When they commence to cook, mash them with a potato-masher; when broken and boiling hot, put them a few at a time into a jelly-bag or thick cloth, squeeze out all the juice, and to every pint allow a pound of sifted sugar; put the juice over the fire in a preserving-kettle, let it come to a boil, skim it well, put in the sugar, stir until dissolved, then lift it from the fire and fill your glasses. Paste up next day with letter-paper, lay a piece on top of the jelly to fit inside the glass before you cover and paste.

### * Blackberry Jelly.

Mash the berries, squeeze the juice from them through a cloth or jelly-bag, and for every pint add a pound of sifted sugar; put all together over the fire, and boil twenty minutes, skimming well; fill your glasses, set away until next day, then cover and paste up. Raspberry-jelly is made in the same way.

### Raspberry and Currant Jelly.

Pick the currants from their stems, and put them over the fire in a preserving-kettle until broken and boiling hot, squeeze them through a jelly-bag or thick cloth. Mash the raspberries in an earthen pan with a potato-masher, and squeeze them the same as the currants; then for every pint of currant-juice put two of raspberry and a pound of sugar to every pint of the mixture; put the juice and sugar over the fire in a preserving-kettle, and boil twenty minutes, skimming well; put it in glasses, let it stand until next day in a cool place, then seal up.

### * Tomato Butter.

To ten pounds of fine ripe tomatoes, put five pounds of good brown sugar, a pint of cider-vinegar, a tablespoonful of cinnamon, one of allspice and cloves mixed, and boil gently for three or four hours. Skin the tomatoes, and cut out the green core.

### * Spiced Cantelope.

Take cantelopes fit for the table, cut them in half, scrape out all the seeds, slice and pare them, put them in an earthen pan, and cover them with good cider-vinegar; let them stand twenty-four hours, then strain off the juice and vinegar, measure one quart of juice for each preserving-kettle of fruit that you may have, and to every quart add three pounds of light-brown sugar, half an ounce of cloves, the same of cinnamon in sticks, and half an ounce of blades of mace; put the vinegar and spice over the fire with the melon and boil fifteen minutes; take out the melon and lay it in jars three parts full; boil the syrup fifteen minutes more and pour over hot. When cold, close the jars. This is very nice.

### To Stew Pears for Winter use.

Pare and cut them in half, take out the cores; put them in a large kettle, pour on them cold water, not quite covering them, and let them boil until very tender; then put on them half their weight in light brown sugar and a teacup of molasses to every ten pounds of fruit; cook them several hours, until the syrup is rich and thick. Put them in large jars, and when entirely cold, cover closely. These are very good on pie-crust, or for luncheon.

### * Fox-grape Jelly.

Fill a kettle with the grapes picked from their stems, put on them a pint of water, and boil them until the skins burst; then mash them, strain them through a sieve, and to every pint of juice allow a pound of sifted sugar; boil together half an hour, put the jelly into glasses, and next day cover closely. You may use either green or ripe fox-grapes.

### * Grapes for Winter Pies.

After the first frost, pick the wild grapes, either fox-grapes or the little winter-grapes, pick them from their stems, and put them in a large stone jar, putting a thick layer of grapes and sprinkling plentifully with good brown sugar, until the jar is filled; then cover them with boiling molasses, and tie them over the top with a paper cover; set them on the top of the range or stove in a pan of boiling water for several days. Small blue plums may be prepared in the same way, and make very good winter pies.

### * Grape Jam.

Pick ripe fox-grapes from their stems, slip them from their skins, put the pulp in a kettle with a teacup of water, and boil them until the seeds separate from the pulp; strain them through a sieve to remove the seeds; allow a pound of sugar to every pint of pulp, put them into the kettle with the sugar and half the skins; boil them until the skins are tender, or about three-quarters of an hour; put it in forms, bowls or glasses. When firm and cold, seal up.

### Candied Orange-peel.

Peel the oranges with a sharp knife without any of the white pulp; put the peel over the fire in a preserving-kettle, cover it with boiling water, simmer ten minutes and change the water; simmer again, and again change the water, and boil until the peel is tender. Make a syrup of two pounds of sifted sugar and a pint of cold water; when the sugar is dissolved, set it over a moderate fire; when it boils, skim it, and keep boiling until no more scum arises; drain the orange-peel, and put it in an earthen pan; pour the syrup boiling hot over the peel, and let it stand two days; then drain off the syrup, put it in the kettle with a handful more sugar; bring it to a boil, and again pour it over the peel, and let it lie two days more. Make a fresh syrup, the same as the first; boil it until, when you dip a perforated skimmer in it and blow through the holes, a bubble will form on

the other side of the skimmer; then drain the peel from the first syrup, put it into the boiling syrup, and boil it, stirring all the time until the sugar is becoming white; then take out the peel with a fork, drain it on a sieve, and dry it in a cool oven or in the sun. When perfectly dry, pack it in jars. It will keep for years. Lemon-peel is candied in the same way. This is used in fruit-cake, gingerbread, and mince-meat.

### * Crab Apples.

Wash, wipe and weigh them; allow a pound of sugar for every pound of apples. Put them in a preserving-kettle with cold water to cover them; simmer until tender; then add the sugar and boil them until perfectly clear; put them in small jars; set by until next day in a cool place, and then seal up.

### * Canned Peaches.

Pare the fruit, cut it in half and take out the stones; make a syrup of a quarter of a pound of sugar to every pound of fruit, and cold water to make a syrup; put the peaches in, a few at a time; heat them boiling hot all through, have the jars hot, put in the peaches and seal up immediately. It is better to do only as many at a time as will fill a quart jar; seal up and commence another. If you do this, allow half a pound of sugar to each quart jar, and a little experience will soon teach you how much water to put to the sugar; there should be just enough to make sufficient syrup to fill the jar up to the lid; a pint is generally the right quantity.

### * Canned Pears.

Pare them, cut them in half and take out the cores; lay them in the jars to look nicely, until nearly full; mix in a basin a teacup of sugar and nearly a pint of cold water until the sugar is dissolved (sifted sugar); then pour it over the pears. Do this quantity for each quart jar. Put a thin board in the bottom of a large tin boiler, set the jars on the board, and fill up the boiler with cold water; set over a good fire, and let it come to a

boil. Continue to boil them hard until the pears are as hot as the water all through; close them up and let them stand until nearly cold, then remove them from the water, wipe them and set them away.

You may can any other fruit in the same way, but *pears* are best done in this manner.

### * Canned Pineapple.

Select fine ripe fruit, pare them and cut out the black specks, slice them half an inch in thickness, cut each slice in three or four pieces, lay them closely in the jars, filling them up within an inch of the top; make a cold syrup of a teacup of sugar and nearly a pint of water to each quart jar of the fruit; fill the jars with this up to the top; place the jars side by side in a large boiler in which you have laid a thin piece of board for the jars to stand upon, fill with cold water up to the necks of the jars, and put the boiler over the fire; keep them boiling hard for three hours, or until the jars are boiling hot all through; then set the boiler off the fire and screw up the jars perfectly air-tight and let them stand in the water until almost cold, then take them out, giving every lid another screw, and wipe them and set away. If the syrup does not quite fill the jars, add a little more cold water before they commence to boil.

### Fruit without Sugar for Winter Pies.

For cherries, gooseberries, currants, blackberries, prunes and other small fruit. Put the fruit closely packed into wide-mouthed bottles; take only such as are whole and without blemish, and shake them down closely; have new corks to fit loosely, put the corks in the bottles, and set the bottles in an oven almost cold for five hours—the more slowly they are done the better. When the fruit begins to shrink in the bottles and is thoroughly *warmed* through, take them out, and before they are cold, drive the corks in tightly. Set them in a rack with the corks down, and they will keep for years.

### * To Can Blackberries.

Weigh the fruit, put them over the fire with half their weight in sugar; boil fifteen minutes, put them in hot jars and seal up immediately. Whortleberries and other small fruit are prepared in the same manner.

### Clarified Sugar.

Put two pounds of loaf sugar in a preserving-kettle with a pint of cold spring-water. When the sugar is dissolved set it over the fire; beat half the white of an egg and stir it in the sugar before it gets warm. Watch it closely to prevent burning, stirring it very often. When it boils, skim it, and boil it until no more scum rises and it is perfectly clear; then strain it through a napkin or linen cloth, and bottle it. It will keep for months, and is valuable for many purposes. A tablespoonful in a glass of ice-water, with a few drops of orange-flower water, is a refreshing drink. Keep a bottle of it in the sideboard.

### * Canned Tomatoes.

Pour boiling water on them to loosen the skins; let them lie a few minutes, then drain off the water, peel them, cut out the green cores, squeeze the juice from them and let them lie on a sieve to drain, until all are peeled; put them over the fire for about ten minutes, or until they are thoroughly hot; heat the cans, fill them quite full, and seal up each one as you fill it.

### Canned Corn.

Select sugar-corn that is well filled, but not old; cut it from the cob; put it over the fire in a preserving-kettle; let it come to a boil. Have your cans very hot, fill them, and seal each one as you fill it. If the corn is dry, put a very little water to each kettleful—about a coffeecupful.

### Baked Apples.

Pare and core enough fine tart apples to cover closely the bottom of a baking-pan, which has a tight-fitting lid; stick six

cloves round the sides of each apple, and place them as close as possible in the pan. Dissolve for a dozen apples a pound of white sugar in a pint of cold water; add to it half a pint of good cooking wine. When the sugar is dissolved, pour the cold syrup over the apples, cover them tightly, and bake them in a very slow oven for four or five hours.

### Baked Pears.

Pare, cut in half and core a dozen large baking pears; place them close together in a baking-pan with a tight-fitting lid—the brighter the pan, if tin, the better; strew over them the rind of a lemon, cut off in very thin strips without a particle of the pulp. Make a syrup of a pound of white sugar, a pint and a half of cold water and the juice of the lemon; stir it until the sugar is dissolved, then pour it over the pears; cover them tightly, and bake them in a very slow oven for six hours.

### Apple Sago Jelly.

Prepare as for apple-sauce eight large tart apples; stew them fine in as little water as possible and press them through a cullender. Whilst the apples are being prepared and stewed, have soaking a teacup of sago; put the sago with the water it was soaked in into the apples, and let all stew together for an hour, or until the sago is all dissolved; then add sugar to your taste and a large wine-glass of wine; pour into a form, and when cold, eat with cream.

### * Cranberry Sauce.

Pick over and wash the cranberries; put them over the fire with a pint of water to every quart of berries. When they commence boiling, stir them frequently. When broken and tender, take them from the fire and mash them to a pulp with a potato-masher; then add a pound and two ounces of sugar to every quart of berries; put them back on the fire and stir them all the time; cook rapidly for ten minutes; pour into moulds, which have been wet with cold water and drained, and set in a cool

place. This should be made the day before it is wanted, if you wish it to turn out whole. If you prefer a jelly, rub the sauce through a wire sieve, to take out the skins, before you put it in the forms.

### * Apple Sauce.

Pare, core and quarter nice juicy tart apples; stew them until tender in as little water as possible; when done, rub them through a cullender, sweeten to your taste, and if you prefer a flavor, grate in half the peel of a lemon, or add a little cinnamon and nutmeg.

### * To prepare Dried Peaches.

Wash them very clean, and put them in a deep vessel with tepid water to cover the top at least three inches. Do this early in the morning; cover them and set them aside until next morning, or for twenty-four hours; then put them over a slow fire in the water they were soaked in. When they commence to cook, set them where they will simmer slowly; keep them closely covered, and cook them in this way for five or six hours. When very soft, add light brown sugar to your taste (and they take a great deal to make them good) and half a teacup of the best syrup molasses to two pounds or quarts of fruit; leave them uncovered and boil a little faster until a rich syrup is around them. Take them from the fire, and if you intend to make pies of them, add half the rind of an orange grated and the juice from two fine oranges. If you are going to use them with meat, put no flavor in them.

### * To Stew Prunes.

Soak them for several hours until perfe tly soft; put them over the fire in the water they were soaked in, adding plenty of sugar; simmer for about ten minutes. Take them out with a perforated skimmer; boil the syrup until quite rich, and pour over.

### * Dried Apples.

Wash them clean and put them in water to cover them; soak them all night; put them on to stew in the water they were

soaked in; simmer them slowly for several hours. When they will mash they are done; grate the peel of a lemon, add it with the juice and sugar to your taste. Give one boil up, and pour them out.

### * Prunellas.

Pull them apart, wash them clean, cover with cold water, put more than their weight in light brown or white sugar, and stew them in a covered vessel until they are tender.

# PICKLES.

### * Pickled Cucumbers

One hundred small cucumbers fresh from the vines; wash the sand from them and wipe them dry, put them in a large stone jar; put on the top of them a pint of salt, and a piece of alum the size of a nutmeg, and cover them with boiling water; tie thick paper over the jar or place on it a close-fitting lid, and let it stand twenty-four hours; take out the cucumbers, wipe them dry, place them in a clean dry jar, in layers alternately with the following spices: One tablespoonful of mustard-seed, one of whole allspice, one root of horseradish grated or cut in thin strips, a few small red peppers, and pour over them sufficient vinegar to fill the jars, which must only be two-thirds full of cucumbers. When cold, cover them closely; they will keep for years. Pour the vinegar over the pickles boiling hot.

### * Pickled Cucumbers, No. 2.

Wash them to remove the sand, make a strong pickle of salt and water to bear an egg, lay the cucumbers in it for two weeks, then place them in stone jars, boil the brine, and pour over them every morning for nine days, adding more brine if it does not cover them; then remove the pickles from the brine, and throw them into cold water for twenty-four hours. Take them from the brine, and lay them in a bell-metal kettle alternately with green cabbage-leaves, a layer of each, cover them with cold water, and put them on the back of the range or stove where they will become hot, but not cook, until they are a nice green, then take them off, wipe them dry, and place them in jars alternately in layers with the following spices: Green ginger-root sliced, a clove of garlic and a blade of mace to each layer; boil

cider-vinegar enough to cover them in which you have put whole cloves, allspice, and a lump of alum half the size of a nutmeg to every jar; cover the pickles until cold, then tie them up; in two weeks they will be fit for use.

### * A Chow-chow of Pickles.

One gallon of vinegar, half a pound of English mustard, a quarter of a pound of powdered ginger, the same of white pepper, a quarter of a pound of curry powder, and two ounces of turmeric; two heads of cauliflower, fifty small-sized cucumbers, one quart of nasturtiums, one quart of very young string-beans, one quart of little white button-onions; separate the cauliflower into little sprigs, pour boiling water over it; in another vessel scald the onions in the same way, let them stand until cool, then drain the water off, and sprinkle over them half a pint of salt, and let them lie until next day. Wash the cucumbers to remove the sand, wipe them dry, and put them in a jar; put on the top of them half a pint of salt and a piece of alum the size of half a nutmeg; cover them with boiling water, and let them stand twenty-four hours; then take them out, wipe them dry, and they are ready to add to the other articles. Take enough of the vinegar to mix the spices to a paste; mix the mustard separately, stir all but the mustard into the vinegar, put it over the fire and bring to a boil, stirring all the time; then put all the pickles into the vinegar, give a boil up, take them from the fire, stir in the mustard, let all stand uncovered for twelve hours, then bottle and cork tightly.

### Indian Mangoes.

Take small, smooth-skinned green cantelopes, not larger than a turkey-egg or an orange, cut a round piece out of one side, scoop out all the seeds, reserve the piece you cut out, for a lid, parboil the melons in a brine that will bear an egg, until a little tender, dry them, fill them with very finely chopped white cabbage seasoned with mustard-seed, pepper, salt, and grated horseradish; put on the cover, tie them round with soft cord, and put them in vinegar with exactly the same spices as for chow-chow; pour it over them boiling hot. These will keep for years.

### * Spanish Pickles.

Take three dozen large and full-grown cucumbers, four large green peppers, half a peck of small white onions, half a peck of green tomatoes. Cut the cucumbers, peppers and tomatoes in pieces, sprinkle over them a pint of salt, and let them stand all night. Next morning drain them well, and add to them an ounce of mace, one of long white peppers, the same of white mustard-seed, half an ounce of cloves, half an ounce of celery-seed, an ounce of turmeric, three tablespoonsful of English mustard dry, three-quarters of a pound of good brown sugar, and one root of horseradish cut in small pieces; cover them with good cider-vinegar, and boil half an hour; put in stone or glass jars. When cold, cover closely.

### * Mixed Pickles.

Chop a gallon of green tomatoes, sprinkle over them half a pint of salt, and let them stand all night. In the morning drain off the water, and add to them six onions sliced, six peppers chopped, cabbage cut coarsely and then chopped (half a head of cabbage), half a pint of grated horseradish, the same of mustard-seed, one tablespoonful of ground cloves, one of black pepper, two of dry mustard. Mix all well together, pack in jars three parts full, and fill up with good cider-vinegar.

### Pickled Cauliflower.

Pull the cauliflowers to pieces, leaving out all the stalk and leaves, put them in a kettle with water to cover them, and throw in a quarter of a pound of salt to every quart of water, let it heat gradually. When it boils, take out the cauliflower with a perforated skimmer, and spread it on a cloth near the fire for twenty-four hours at least. When quite dry, put the sprigs piece by piece into glass jars, and cover them with a pickle made by infusing three ounces of curry powder for three days to every quart of vinegar, or boil the vinegar with the curry powder in it and pour over hot.

### To Pickle Onions.

Take the small round white onions, peel off their skins, throw them in a kettle of boiling water over the fire, put in at a time as many as will cover the top. As soon as they look clear, take them out with a perforated skimmer, and lay them on a soft towel folded double. When all are done and quite dry, put them into jars. Put vinegar sufficient for your onions over the fire in a kettle with the following spices: one ounce of horseradish the same of allspice whole, same of whole black pepper, the same of salt, to every quart of vinegar; let it come to a boil, and pour hot over the onions. Fill the jars only three parts full of onions.

### * Yellow Pickled Cucumbers.

Take half-grown cucumbers, wash them to remove the sand, put them in jars holding about a gallon, and to each jar allow a pint of salt and a piece of alum the size of a nutmeg; put the salt and alum on the top of the pickles after the jars are filled, pour on them boiling water to cover them, cover them tightly, and let them stand twenty-four hours; then take out the cucumbers and wipe them dry, cut them down the middle lengthwise in four quarters, cut the quarters in half across the middle, and put them in jars three parts full. Make a pickle as follows: put in a gallon of vinegar, two ounces of turmeric, half a pound of English mustard, a quarter of a pound of ginger, a quarter of a pound of white pepper, the same of curry powder, three blades of mace, half an ounce of celery-seed, and two ounces of good brown sugar. Mix all the spices to a paste with cold vinegar from the gallon, stir all together in the vinegar, bring to a boil, and pour hot over the pickles, filling the jars. When cold, cover tightly.

### Shakers' Pickles.

Take half grown cucumbers fresh from the vines; wash the sand from them and pack them in jars. Make a pickle of salt and water strong enough to bear an egg; put a piece of alum in it, in the proportion of a piece as large as a nutmeg to a gallon

of pickle; boil and skim it, and pour hot over the pickles; let it remain until cool; pour it off. Boil as much vinegar as will cover the pickles, with spices to taste; pour it over the pickles hot; put in the vinegar the same proportion of alum as you put in the brine. In two days the pickles will be fit to eat, and will keep for *ten* years.

### * Pickled Walnuts.

Take the walnuts about midsummer, when a pin will go through them easily. Make a pickle strong enough to bear an egg; cover the walnuts with the pickle and tie them over with thick paper very closely. Let them lie a fortnight, changing the pickle twice in that time for fresh. Take them out and lay them in vinegar for a month; be careful to exclude the air. Take a gallon of good cider-vinegar and put into it one ounce of whole pepper, the same of cloves, half an ounce of mace and the same of nutmeg; bruise them a little, and when the vinegar is near boiling, throw the walnuts into it and let them stand until nearly cold, closely covered. Put the walnuts in jars, sprinkle a little mustard-seed over the top of them and cover with the vinegar. They will soon be fit for use, but age improves them. English walnuts or butternuts are the best kinds for this purpose.

### * Pickled Walnuts, No. 2.

Make a brine of salt and water in the proportion of a quarter of a pound of salt to a quart of water; run a larding-needle through the walnuts in half-a-dozen places; this allows the pickle to penetrate, and they will be ready for use much sooner. Let them stand in the brine for one week; take them out, drain them. Make a fresh brine of the same proportions, put the walnuts in it and set them over the fire; give them a gentle simmer. When hot all through, lay them on a sieve to drain, and let them stand in the air until they turn black. This will take a couple of days. Then put them in stone or glass jars; fill them only three parts full of the walnuts, and fill them up with the following pickle: To each quart of best cider-vinegar

put two ounces of black pepper, one of ginger, same of salt, half an ounce of allspice and half a drachm of cayenne pepper. Put all in the vinegar and set over the fire, bring to a boil and pour boiling hot over the walnuts; cover them closely, tie down tightly, and they will keep for years and improve with age.

### * Large Cucumbers.

Wash them to remove the sand, wipe them dry, put them in jars, and for one hundred cucumbers allow a pint of salt and a piece of alum the size of a nutmeg. Put the salt and alum on the top of the cucumbers, and pour over them boiling water to cover at least two inches over the top. Let them stand twenty-four hours; take them out, wipe them dry, cut in four lengthwise and each piece in half. Fill stone or glass jars three parts full of the pieces, and pour over them boiling hot the pickle with spices as for chow-chow or mangoes. Green peaches in this pickle are very much like Indian mangoes.

### * Cold Tomato-sauce.

Peel half a peck of ripe tomatoes, *cut* them in small pieces (do not chop them, as it spoils them), drain them on a sieve for six hours; then add to them one teacup of salt, one of sugar, one of mixed black and white mustard-seed, one gill of nasturtiums, a good-sized root of horseradish cut in strips or grated, two roots of celery, or two tablespoons of celery-seed, two tablespoons of black pepper, one teaspoon of cinnamon, one of allspice, one of ground mace, and three pints of good sharp vinegar (cider); bottle, and it will be fit for use in a week, and will keep for years.

### * Cucumber-sauce.

One peck of cucumbers fit for the tea-table; pare off the rind and cut into dice; slice and ring four large white onions; sprinkle over all a pint of fine salt, and let them drain on a sieve for six or eight hours; then add to them one tablespoon of black pepper, a small teaspoon of cayenne, a few blades of mace —say, three or four,—one wine-glass of Madeira wine and

two of good sweet oil. Put into jars and fill with sharp cider-vinegar. Fill the jars only three parts full of the cucumber, and fill up with vinegar.

### * Higdon.

Slice and chop four quarts of green tomatoes and six onions, add one teacup of fine salt, and let them lie all night. In the morning remove the onions, and squeeze the tomatoes through a cloth strainer. Chop eight green peppers and add to the mixture four tablespoons of white mustard-seed, two tablespoons of ground cloves, two of allspice and a dessert-spoon of ground mustard. Scald two quarts of vinegar and pour over hot.

### Mixed Pickle.

Collect together all kinds of small vegetables—green tomatoes when the size of a nutmeg, small white onions, nasturtiums, radish-pods, young string-beans, pumpkins the size of an egg cut into dice, and any other small vegetable. Put them into a strong brine for twenty-four hours; then wipe them and put them in jars with all kinds of spice, and pour cold vinegar over them. Cover closely.

### Bordeaux Sauce.

Two gallons of chopped cabbage, one of green tomatoes sliced, one dozen onions sliced, one ounce of turmeric, one ounce of whole allspice, the same of whole cloves, the same of ground ginger, half a pound of white mustard-seed, a gill and three-quarters of salt, one and three-quarter pounds of sugar, and a gallon of vinegar. Boil all together half an hour.

### Tomato-sauce.

One peck of green tomatoes and a quarter of a peck of white onions sliced thin; sprinkle them with salt in alternate layers. Let them stand all night, then strain off the water, cover them with vinegar, and simmer gently twenty minutes. Mix together half a teacup of ground mustard, a quarter of a pound of mus-

tard-seed, half a cup of brown sugar, a quarter of a cup of ground ginger, half a cup of good sweet oil, and any other spices you please. Stir these into the pickles when half cooked.

### * Pickled Peppers.

Cut the stems out in a round circle with a sharp knife, and lay them aside to replace; fill the peppers with a mixture of finely-cut and chopped cabbage, horseradish either cut in slips or grated, mustard-seed and salt. Wash the peppers in cold water before you fill them; then fill, replace the piece you cut out, tie them round with soft cord to keep the lids on, pack them in stone jars and fill up with cold sharp cider-vinegar. They will be ready for use in two weeks.

### Pickled Tomatoes.

Take the little pear-shaped or round red tomatoes, wash them and wipe them very dry; put them in glass jars that can be made air-tight; to a quart of tomatoes put half a dozen blades of mace, a teaspoonful of whole cloves, the same of allspice, and a few little red peppers cut in rings; fill the jars three parts full of the tomatoes, and fill up with good cider-vinegar, cold. Set them in a *cool dark* place, and in three weeks they are ready for use. *Use no salt.* This pickle is very nice for flavoring ragoûts, hashes, &c., &c.

### * Green Tomato Pickle.

A peck of green tomatoes, three dozen small white onions; slice them, and put them in separate jars, sprinkling each layer profusely with salt; let them stand until next day, then drain off the liquid, which is not to be used. Take one ounce of whole cloves, one ounce of allspice, one ounce and a half of black pepper, one ounce of yellow mustard-seed; put in a large kettle a layer of tomatoes and onions, sprinkle them with the spices, then put another layer of tomatoes and onions, more spices, and so on until all are in the kettle. Cover it with good cider-vinegar; mix in a paste a quarter of a pound of English mus-

tard with a little vinegar, thin it, and pour over the tomatoes, &c.; stir it thoroughly through them, set the kettle on the back of the range, and let all simmer together for half an hour; then put in jars. When cold, cover closely.

### * Nasturtiums.

Drop them as you gather them into a jar of vinegar; put a spoonful of salt in after the jar is filled.

### * Mushroom Catsup.

Put the mushrooms in a stone pot in layers, with salt sprinkled over each layer, let them stand four days, then mash them, and to every quart add two-thirds of a teaspoonful of black pepper; put them into a stone jar, and set it into a kettle of boiling water for three hours; replenish the water round the jar, and keep up a fast boil; then strain through a cloth, but do not squeeze it. Boil the juice half an hour longer, and let it stand until next day to settle; then bottle, seal up, and keep in a cool place.

### * Walnut Catsup.

Take young tender walnuts. If you cannot run a pin through them, they are too old. Prick each one through with a larding-needle, and lay them in a stone or earthenware pot or pan with a layer of salt and one of walnuts, allowing a handful of salt to every twenty-five walnuts; cover them with cold water, let them lie two weeks, stirring up every day; drain off the water into a kettle, cover the walnuts with boiling vinegar, crush them to a pulp, and strain through a cullender into the kettle with the juice; now measure it, and for every quart, add two ounces of white pepper, the same of ginger, an ounce of cloves, the same of grated nutmeg, a pinch of cayenne pepper, a small onion minced very fine, and a teaspoonful of celery-seed tied in a little piece of thin muslin. Boil all together for one hour. When cold, bottle it, stirring it up as you dip it out.

### Celery Soy.

One peck of tomatoes chopped and cooked until soft; then add a teacup of salt, half an one of white pepper, a teaspoonful of cayenne pepper, four onions chopped fine, half a pound of good brown sugar. Boil one hour, add a quart of sharp cider-vinegar, boil up again; set it aside. When cold, add half a cup of celery-seed crushed, and two tablespoons of ground cloves and allspice. Let it stand all night, press through a sieve, bottle and seal.

### * Tomato Catsup.

Cut in pieces one bushel of ripe tomatoes, put them over the fire and boil them until very soft; press them through a sieve to take out the skins and seeds, add to them half a gallon of good cider-vinegar, three half-pints of salt, two ounces of whole cloves, a small teaspoonful of cayenne pepper, two tablespoonsful of black pepper, five heads of garlic skinned and separated; mix all together and boil three hours, or until reduced one-half; then bottle without straining and seal up.

This is more easily and quickly made if the tomatoes are peeled before they are cooked; an onion sliced may be used in the place of the garlic.

# FOOD FOR INVALIDS AND SICK.

### * Oatmeal Gruel.

For a thin gruel, mix a tablespoonful of oatmeal with three of cold water. Boil in a sauce-pan a pint of water or milk, pour it by degrees to the oatmeal you have mixed, return it to the sauce-pan and boil over the fire for five minutes, stirring all the time; season with a pinch of salt or sweeten to taste. If allowed, you may add a little wine or brandy and grated nutmeg. If you wish a thicker gruel, double the quantity of oatmeal.

### * Very fine Oatmeal Gruel.

Boil a quart of water, stir in it two or three tablespoonsful of oatmeal, boil it until it thickens, stirring it all the time. When it is thick enough, pour it into a farina-kettle and let it boil on the range or stove for three or four hours. When done, take it from the fire and thin it with rich milk until you can pour it through a tin strainer; then strain it. Add to it a little salt and a piece of butter the size of a nutmeg; or, if you prefer sugar, sweeten to the taste.

### * Indian Gruel.

One heaping tablespoonful of Indian meal mixed in a little cold water. Boil a quart of water, pour on it, beat well and return it to the sauce-pan and boil fifteen or twenty minutes; add a little salt, and sweeten to taste.

### * Sago Gruel.

Soak two tablespoonsful of sago for an hour in cold water to cover it; then add to it a pint more of cold water. Put it on a

slow fire in a sauce-pan and stir until the sago is dissolved and becomes thickened. If too thick, thin with boiling water. Pour it out, sweeten to taste, and if allowed, add a glass of wine and a little nutmeg.

### * Arrowroot.

Mix two teaspoonsful of arrowroot in a little cold water. Boil a pint of milk or water, or half and half milk and water; stir in the arrowroot, and boil until thickened and clear; a few minutes will do it. Sweeten it to taste.

### * Oysters on Toast.

Put six or eight oysters in a small stew-pan, without any juice, over the fire, with butter the size of a nutmeg and a little pepper and salt. Toast a slice of bread brown on both sides, butter it slightly, and when the oysters have boiled up, pour them over it and serve.

### * Squab Pigeons, Partridges or any Small Birds.

Split them, flatten with a cleaver; broil them over a bright fire. Put them on a hot plate, butter them slightly and season with pepper and salt; or you may lay them on a nice brown slice of toast slightly buttered.

### * Chicken Broth.

Put half a chicken into a small stew-pan with a teaspoonful of rice which has been well washed, a little pepper and half a teaspoonful of salt. Cover with cold water and boil slowly until the meat falls from the bones; then take out the chicken, leaving the rice in, and serve. Keep the vessel closely covered and the chicken entirely covered with water.

### * Mutton Broth.

Two pounds of lean mutton from the neck. Put it over the fire with cold water to cover it, add a teaspoonful of rice picked and washed, salt and pepper to taste. Boil slowly until the meat falls to pieces. Take out all the meat, and serve.

### * Sweetbreads.

Blanch them in boiling water over the fire for five minutes; then wipe them dry, split them in half, and broil over a clear fire. Serve on a hot plate with a little butter on them, and pepper and salt.

### * Tamarind Water.

Put a couple of teaspoonsful of tamarinds into half a pint of cold water, stir well, and let them settle.

### * Panada.

Toast very brown a couple of stale rusk or rolls, or a slice of bread. Do not scorch them. Break them into a bowl; put over them a tablespoonful of sugar and a little grated nutmeg; pour on boiling water. If allowed, a glass of wine may be added.

### French Panada.

Break a stale tea-biscuit or roll into a sauce-pan, pour over it boiling water to cover. Boil five minutes, stirring all the time; add a little salt and a small piece of butter. Mix well, and stir in it the yolk of an egg beaten in two tablespoonsful of milk. Boil up once and pour out. Eaten hot.

### * Cream Toast.

Cut a slice of stale bread half an inch thick, toast brown on both sides, lay it on a hot plate, sprinkle it with salt, and pour over it half a cup of rich cream, and serve quickly.

### To Soak Crackers.

Put two large water-crackers in a bowl, pour on them boiling water, cover closely. Let them stand ten minutes; take them out carefully, put them on a hot plate, and put on them a little butter and salt, or cream and salt, if butter is not allowed Serve quickly.

### Arrowroot Water.

Wash two fine tart pippin apples very clean, cut them up very small, take out the cores, and put them into a quart of cold

water over the fire and boil until the apples are quite soft, which will take an hour or more. Mix a teaspoonful of arrowroot in a little cold water very smooth, and stir in with the apple. Let all boil ten minutes; strain through a sieve, sweeten to taste, and when cold, use as a drink. You may grate a little nutmeg over the top.

### Rice Water

Wash a tablespoonful of rice, put it in a stew-pan or crock with lid, pour on it a quart of cold water. When it comes to a boil, set it where it will simmer until the rice is a pulp. Let it settle a little, pour off, and sweeten to taste. Use either hot or cold. You may make the same with milk instead of water.

### Orangeade.

Slice two oranges and one lemon, pour over them a quart of boiling water, sweeten to your taste; stir occasionally. When cold, use a little at a time as a drink.

### * Milk Punch.

Half a pint of new rich milk, two tablespoonsful of brandy, sugar to taste; nutmeg grated on the top, if liked.

### * Toast Water.

Cut two slices of bread half an inch thick, toast them very brown on both sides; be careful not to scorch them, or they are not fit to use. Break them in half, put them in a pitcher, pour over about three pints of boiling water. When cold, strain off. If allowed, this is a very pleasant drink with two tablespoonsful of currant jelly, added whilst hot and stirred occasionally until dissolved.

### * Eggnog.

Beat in a tumbler the white of one egg to a stiff froth, then add the yolk and beat it with the white. Sweeten a glass of wine with loaf-sugar, beat it in the egg, and grate a little nutmeg on the top. This is strengthening for a convalescent. A tablespoonful of milk may be added if preferred.

### Custard.

Beat up two eggs, stir them in half a pint of milk, sweeten to your taste; set it in a pan of boiling water; stir until it begins to thicken, then flavor with a spoonful of extract of vanilla or peach-water, and set it in a cool place.

### Wine Whey.

Boil a pint of new milk, pour in it whilst boiling a large wineglass of Sherry or Madeira wine; let it boil up. When it separates, take it from the fire. Let it stand a few minutes, and then strain it through a tin strainer or thin muslin. When cool, sweeten to your taste.

### Chocolate.

For a single cup of chocolate, grate a dessertspoonful of chocolate; dissolve it in half a cup of boiling water; bring to a boil a cup of rich milk, stir in the chocolate when thoroughly melted, boil up three minutes, pour out, and serve.

### For one Cup of Coffee.

A tablespoonful of ground coffee, pour boiling water over it in a tin cup; let it stand on the range (but not to boil) for five minutes. Pour off clear into a cup, with sugar and cream.

### * Rye Mush.

Mix into a paste with cold water four tablespoonsful of rye flour, stir it into a pint of boiling water; boil twenty minutes, stirring frequently. To be eaten with cream and sugar, or cream and salt.

### Oatmeal Mush.

Stir into a cup of cold water a teacup of oatmeal, put a pint of boiling water into it and cook slowly for half an hour. Eaten with cream and sugar or salt. A larger quantity will require an hour to cook. If in a farina-boiler, which is the right way to prepare it, boil it longer.

### Flour Ball.

Tie in a thick cloth a bowl of flour as tightly as possible, drop it into a pot of cold water, bring to a boil and boil it steadily for three hours. Hang it up out of doors without opening it. In twenty-four hours it will be ready for use. Peel off the outside crust; grate it as you need it; mix into a paste with cold water, and stir it into boiling milk; a tablespoonful will thicken a pint. This is given to infants in their second summer.

### * Flaxseed Tea.

Put a tablespoonful of flaxseed into a pitcher and pour over it a quart of boiling water; cover it and set in a warm place to steep for an hour; then add to it the juice of a large lemon and a few strips of the peel cut off thin with a sharp knife; sweeten with white sugar to your taste. Drink a tumbler of it on going to bed for a cold.

### * Beef Tea.

Cut a pound of lean juicy beef into small dice; put on it a pint of cold water, and let it stand half an hour or more; then put it in a closely-covered sauce-pan and let it heat on the range (but not boil) for twenty minutes; then bring it forward and boil for six minutes. Strain off and season with pepper and salt. This is the best way of making beef tea.

### Tapioca.

Wash half a cup of tapioca and soak it in cold water to cover it for two hours; then stir it in a pint of boiling water, and simmer until thoroughly dissolved. If too thick, add boiling water. Sweeten it when poured out; add a little wine or brandy and grate over it a little nutmeg; or it may be served with sugar only.

### * For Dyspepsia.

Take a teaspoonful of *dry* bran after every meal. This is a simple remedy and a very excellent one.

### * Another Remedy for Dyspepsia.

Dissolve as much chlorate of potash as will lie on a three-cent piece in a wine-glass of water, stir it until every little crystal is dissolved, and take it after meals, or for a sour taste in the mouth. Also good for a headache.

### * For a Cold.

Forty grains of chlorate of potash in six powders; put one powder in a tumbler two-thirds full of water, and take a tablespoonful every two hours for a cold. For a sore throat, add two tablespoonsful of claret and use it for a gargle.

### Soda Mint.

One teaspoonful of spirits of hartshorn, one and a half teaspoonsful of bicarbonate of soda, the same of mint water, and six ounces of soft water. Put half the water on the soda, hot but not boiling. When dissolved, add the remainder of the water cold and the other ingredients. Procure a six-ounce vial to mix it in, which will determine the quantity of water to be used. Dose—a dessertspoonful after meals, for indigestion

# MISCELLANEOUS RECIPES.

### To prevent Bright and Delicate Colors in Percale and Chintz from Fading.

Dissolve five-cents' worth of sugar of lead in a bucket of cold water, and soak the dress in it for two hours; then wash it.

### * To clean Paint.

Put half a peck of bran into a washboiler, and fill it with cold water, set it over the fire, and boil it for half an hour; then strain through a sieve a bucket one-third full; put as much cold water to it as you have of the bran-water, and use with it a soft scrubbing-brush; or if the paint is not very much soiled, a soft flannel cloth, but no soap. It will make the paint look like new. Keep the remainder on the stove boiling hot to renew with.

### * To clean Tins.

Dissolve a couple of pounds of washing soda in a boiler full of water, keep it hot over the fire, put a few tins in it at a time, and let them lie for a few minutes; then rub with scouring sand. They will look almost like silver.

### * To clean the Inside of Coffee-boilers or Teapots.

Put them on the range with a piece of soda in each as large as a nutmeg, and fill them with water, let them stand for several hours, then wash with soap and water, rinse well, and dry. After a coffee or tea pot has been long in use, even if they are kept as clean as the generality of servants keep them, they will be the better for this process.

### To clean Black Alpaca.

Spread the alpaca on a table, and wipe off briskly the soiled side with a soft cloth dipped in equal parts of vinegar and water, press with a hot iron on the same side, and take the other for the outside when made up.

### * To take Grease-spots out of Colored Silk.

Put a soft cloth under the grease-spot, holding it in your hand. With the other rub the spot with a clean piece of soft cloth dipped in chloroform; the grease will all go into the cloth you hold under it, and leave no mark on the most delicate color. If the spot is obstinate, drop the chloroform on it and rub with a soft cloth. A weak solution of ammonia will take stains and spots from black material, rubbed on in the same manner.

### To take out Tar.

If a wash material, rub well into the tar fresh lard, and let it lie for several hours; then wash out with soap.

### * To take out Sewing-machine Oil.

Wash with *cold* water and soap. Wetting it with hot water leaves an indelible stain.

### To take Fruit Stains out of Table Linen.

Pour boiling water over the stains before they are wet or touched with soap.

### To remove Rust from Steel.

Rub with sweet oil, sprinkle with fresh-slacked lime whilst it is warm, let it lie for two days, then polish off with dry powdered and unslacked lime.

### To take out Mildew.

Rub the spots well with soap, scrape some chalk, and rub thickly into the soap, wet it a little, and lay the article on the grass; repeat this. The second time will bring it all out

### * To make Good Hard Soap.

To every three pounds of grease, put one and a quarter pounds of salted potash and a bucket of water.

Put the grease and potash together in a large boiler, with, if only three pounds, three quarts of boiling water, set it over the fire. As it boils, add hot water at short intervals until you have the full quantity; boil it for three hours or until you find the soap adhering to the stick you stir it with; then pour all out into a tub or bucket, and let it stand until next day; then cut it in squares and dry for a day or two in the air.

This is an excellent recipe for soap.

### To Dye Yellow.

For carpet rags. Put two ounces of cream of tartar into a gallon of water, put the rags in and boil them, add rags until all the water is used. Dissolve an ounce and a half of bicarbonate of potash in three quarts of water boiling hot, take the rags out of the cream of tartar water with a stick, put them in this mixture, rinsing them up and down with the stick, then hang up and dry; the rags are better to be torn in strips and tied in bundles.

### To Dye Red.

Dissolve two ounces of red aniline in a gallon of boiling water, rinse the rags up and down in it until quite wet; then dry them.

### For Blue Dye.

Dissolve the contents of a box of blue in water, put the rags in, let them lie half an hour, and dry. These dipped again into the yellow dye make a bright green.

### * Red Oil for Cuts and Bruises.

Gather the yellow flowers of St. Johnswort while in full bloom, enough to fill a wide-mouthed bottle, then pour on sweet oil to cover them, tie a string round the neck of the bottle, and hang it from a nail out of a window or in any place where the sun wil' reach it for five or six weeks. When a bright red, strain

the oil from the flowers, bottle and cork it. This will keep for years, and is excellent for bruises or cuts.

### * For a Burn or Scald.

Dust the burn thickly with flour from a dredging-box, and tie it up in old linen. After a few minutes, the pain will cease, and if kept covered an hour or two will cause no further trouble. For a deep burn or scald, stir together lime-water and sweet oil, and anoint the parts with a feather dipped in the mixture, which forms a cooling white paste.

### For the Sting of a Hornet or Bee.

Apply hartshorn to the sting, or a little earth mixed with water—otherwise called *mud*.

### To keep Meat in Hot Weather.

Wet a clean cloth with vinegar, wrap it round the meat, and put it on the ice.

### * Salve for Boils.

One ounce of beeswax, half an ounce of powdered rosin, and the same of sweet lard; melt them together over the fire. When thoroughly mixed, set aside to cool. Put half a teaspoonful in a poultice for a boil not yet open, and spread it on thick linen or kid, and apply it to a boil *after* it is opened.

### * Poultice for Boils.

Crumb the inside of a slice of stale bread, cover it with cold water, let it stand fifteen or twenty minutes, then boil until perfectly smooth and thick enough not to run. Spread it on old linen four or five double. This is better than milk in hot weather, as there is no danger of its becoming sour; in cold weather use milk instead of water.

### * Mustard Plaster.

One tablespoonful of mustard and three of flour. Mix them with warm (but not hot) water to a thick paste so that it will

not run, spread on muslin doubled four times, cover with soft old book or Swiss muslin or tarletan, baste it round with a needle and thread; heat very hot two large plates by putting them in a hot oven, put the plaster between the plates to keep it warm until you prepare to apply it.

If the case is urgent, make the plaster stronger by leaving out part of the flour. Keep it on for twenty minutes, or until the patient is relieved.

### Camphor Ice.

Three drachms of gum camphor, three of spermaceti, three of white wax and two of olive-oil.

Pound the camphor fine in a mortar, and dissolve all together over the fire. When all are well mixed, take it from the fire and beat well whilst it is cooling. For chapped hands and lips.

### Cement for Bottles.

One ounce of yellow beeswax and two ounces of powdered rosin melted together in a tin cup; stir in finely-powdered red brick-dust until the consistency of sealing-wax; dip the corks in this whilst warm.

### Poultice for a Felon, or Gathering of any Kind.

A small head of garlic or half a large one peeled and mashed; put it in a small sauce-pan with a tablespoonful of hops and a little water, stew until the garlic is tender, then add a teaspoonful of syrup-molasses and a piece of cheese the size of a hickory-nut; stew until the cheese melts (but not until the molasses thickens), then add flour to make it the consistence of a nice poultice (about a teaspoon and a half), apply it warm, and keep it on twenty-four hours; if necessary, renew it. One or two poultices of this kind are a sure cure for a gathering.

### For Corns.

Spread a plaster of Burgundy pitch on a piece of kid the size of the corn and apply it. A few days will effect a cure.

### * Cough Mixture.

Break into small pieces one large stick of liquorice and a quarter of a pound of hoarhound candy; put them in a large bottle with a quarter of a pound of gum arabic; pour on them slowly a pint of boiling water, shake the bottle frequently until all is dissolved, which will be in twenty-four hours; then add two tablespoonsful of paregoric, the same of syrup of ipecac, and the same of syrup of squills. Give an adult a tablespoonful on going to bed for a cough and cold, and a child of four or five years old, a teaspoonful. This will cure an obstinate cough in a few days, and greatly alleviates the whooping cough. Shake it well before using it, and keep it in a cool place.

### * A Tonic.

Put into a pitcher two single handsful of camomile flowers, and pour on them a quart of cold water. It will be ready for use in twelve hours. Take a wineglassful three times a day to produce an appetite in an invalid.

**A List for the Inexperienced of the proper Accompaniments for the following Meats, &c., for Family Dinners.**

SOUP:—Sippets of toast or bread.

BOILED FISH:—Egg-sauce, mashed potatoes and cold-slaw.

BAKED FISH:—Sauce of tomato-catsup, mashed potatoes.

ROAST BEEF:—Sweet and white potatoes, macaroni baked with cheese, cold-slaw or dressed celery, and tomatoes stewed or baked, and horseradish.

ROAST MUTTON:—Currant-jelly, sweet and white potatoes, turnips or brown beans, and cold-slaw.

ROAST VEAL:—Sweet and white potatoes, hominy and cold-slaw.

ROAST LAMB:—Mint-sauce, green peas, mashed potatoes, asparagus and dressed salad or lettuce.

ROAST PORK OR PIG:—Apple-sauce, sweet and white potatoes and spinach.

BAKED OR ROAST HAM:—Apple-sauce, sweet and white potatoes. and macaroni baked in cream.

VENISON:—Currant-jelly, sweet and white potatoes, brown beans and cold-slaw.

À-LA-MODE BEEF:—Stewed tomatoes, boiled rice and sweet and white potatoes.

BEEFSTEAKS:—Baked tomatoes, oyster-plant, hominy and mashed potatoes.

VEAL CUTLETS:—Boiled macaroni in sauce, canned corn, cold-slaw and potatoes.

STEWED BEEF:—Sweet and white potatoes, oyster-plant and spinach.

ROAST TURKEY:—Cranberry-sauce, canned corn or canned peas, sweet and white potatoes and dressed celery.

ROAST CHICKENS:—Cranberry-sauce, boiled onions, oyster-plant, cold-slaw or dressed celery and potatoes.

ROAST DUCKS:—Currant-jelly or cranberry-sauce, brown onion-sauce, brown beans and sweet and white potatoes.

Birds, Oysters, &c. :—Mashed potatoes and salad or dressed celery. These are served as an intermediate course.

Boiled Turkey :—Oyster-sauce, mashed potatoes, sweet potatoes, spinach and dressed celery.

Boiled Chickens :—Celery or oyster-sauce, mashed potatoes, hominy and cold-slaw.

Boiled Mutton :—Caper-sauce, turnips, potatoes, and tomatoes or baked beans.

Boiled Corned Beef :—Tomato-catsup, browned parsnips or parsnips in sauce, potatoes and beets, or boiled cabbage with drawn butter.

Lobster Salad :—Mashed potato. An intermediate course.

Oyster-pie :—Mashed potato, and salad or cold-slaw.

Broiled Chickens :—String-beans, squashes, new potatoes, sweet corn, new beets.

Fricasseed Chicken :—Any summer vegetables.

All kinds of summer vegetables with any poultry or meat.

### Breakfast Relishes.

Omelettes of different kinds. Eggs, boiled, fried, baked or scrambled. Sausage. Scrapple. Beefsteak. Mackerel. Fresh Fish fried, as smelts or other pan-fish. Fresh Mackerel, broiled. Ham, fried, frizzled, stewed or broiled. Calf's Liver with cream-gravy, or fried plainly. Stewed Kidneys. Sweetbreads. Oysters. Meat-balls. Fish-balls. Croquettes. Corn-oysters. Clam-fritters. Potatoes, fried, stewed, lyonaise, German, croquettes, potato-balls or Saratoga. Baked or Stewed Hash. Ragoûts of Meat or Poultry. Fried Tomatoes. Egg-plant, fried. Mutton Chops. Broiled Chickens. Broiled Smoked Shad. Broiled Smoked Salmon. Stewed Tripe. Broiled Shad Pickled Beef's Liver, frizzled. Calf's Liver with mushrooms Sweetbreads with mushrooms. Fried Mush. Broiled and Fried Tomatoes.

### Relishes for Tea or Supper.

Frizzled Beef. Frizzled Ham. Potted Beef. Cottage-cheese, Welsh-rarebit Birds. Broiled Chicken. Radishes. Oysters.

stewed, fried, panned or broiled. Croquettes. Sweetbreads. Pickled Oysters. Stewed Lobster. Lobster-scallop. Devilled Lobster. Devilled Crabs. Terrapins. Fried Crabs. Little Sand-clams stewed or fried. Bewitched Veal. Savory Meat. Spiced Salmon. Broiled Smoked Salmon. Broiled Herring. Smoked Shad broiled. Calf's-head Terrapin. Beef Terrapin. Liver Terrapin. Stewed Tripe. Fresh Shad broiled Potted herring. Corn-oysters. Corn-pudding. Calf's Liver with cream-gravy. Pressed Beef. Mutton Birds. Beef Birds. Fricasseed Chicken. Frogs. Birds on toast or roasted. Cold Tongue. Cold Boiled Ham. Sweetbreads, browned, stewed, with mushrooms, or broiled. Stewed Mushrooms. Mutton Venison. Venison Steaks. Hogshead Cheese. Pig's Feet in jelly. Chicken Salad. Lobster Salad. Pig's Feet stewed. Spiced Salmon. Spiced Sturgeon. Stewed Tripe. Tomato Salad. Cucumbers.

# WEIGHTS AND MEASURES

## TO GO BY FOR THE RECIPES IN THIS BOOK

---

### Avoirdupois Weight.

| | |
|---|---|
| 8 drachms, . . . . . | 1 ounce. |
| 16 ounces, . . . . . | 1 pound. |
| 28 pounds, . . . . . | 1 quarter of a hundred. |

### Liquid Measure

| | |
|---|---|
| 4 gills, . . . . . | 1 pint. |
| 2 pints, . . . . . | 1 quart |
| 4 quarts, . . . . . | 1 gallon. |

### Dry Measure.

| | |
|---|---|
| 2 pints, . . . . . | 1 quart. |
| 8 quarts, . . . . . | 1 peck. |
| 4 pecks, . . . . . | 1 bushel. |

A medium-sized teaspoon contains about a drachm.
Four teaspoons are equal to one tablespoon.
Four tablespoons are equal to one wine-glass.
A wine-glass holds half a gill.
A tablespoon holds half an ounce.

# A BILL OF FARE

## FOR EACH SEASON OF THE YEAR

### FOR A FAMILY OF FIVE OR SIX PERSONS.

---

**Spring.**

FIRST COURSE.

Green-pea Soup

SECOND COURSE.

Baked Shad.

THIRD COURSE.

Roast Lamb, mint-sauce.

Green Peas. Asparagus. Potatoes. Tomatoes.

FOURTH COURSE.

Lobster-salad.

FIFTH COURSE.

Rhubarb-tart. Boiled Custard.

**Summer.**

FIRST COURSE.

Plain Calf's-head Soup.

SECOND COURSE.

Broiled Chickens. Baked Ham.

Peas. String-beans. New Potatoes in sauce. Young Beets
Sweet Corn.

THIRD COURSE.

Veal Croquettes, made from the calf's head. Dressed Salad.

FOURTH COURSE.

Fruit-pie or tart. Fruit and Cream.

---

**Autumn.**

FIRST COURSE.

Julienne Soup.

SECOND COURSE.

Roast Chickens. Beef-steak.

Lima Beans. Tomatoes. Cranberry-sauce. Potatoes.
Sweet Corn.

THIRD COURSE.

Sweetbreads. Green Peas.

FOURTH COURSE.

Charlotte Russe. Hot Pudding, wine-sauce.

FIFTH COURSE.

Fruit Nuts.

## Winter.

FIRST COURSE.

Ox-tail Soup.

SECOND COURSE.

Boiled Rock-fish, egg-sauce.

THIRD COURSE.

Roast Turkey. Oyster Pie.
Cranberry-sauce. Sweet and White Potatoes. Canned Corn
Spinach.

FOURTH COURSE.

Boiled Tongue on mashed potato. Dressed Celery.

FIFTH COURSE.

Mince-pie. Ice-cream and Cake.

SIXTH COURSE.

Fruit and Nuts.

**For a Dinner for Fourteen Persons.**

FIRST COURSE.

Raw Oysters on the shell.

SECOND COURSE.

Mock-turtle Soup.

THIRD COURSE.

Boiled Salmon, egg-sauce.

FOURTH COURSE.

Roast Turkey. Boiled Turkey. Roast Beef.
Cranberry-sauce. Oyster-sauce.
Sweet and White Potatoes. Canned Peas. Stewed Tomatoes

FIFTH COURSE.

Roast Partridges. Fried Oysters. Dressed Salad.

SIXTH COURSE.

Plum Pudding. Ice-cream and Cake.

SEVENTH COURSE.

Fruit. Nuts. Coffee.

# INDEX.


Accompaniments for family dinners, 311.
A-la-mode beef, 31.
Albany cakes, 246.
Almond blanc-mange, 209.
pudding, 178.
white cake, 232.
Almonds, lady cake without, 229.
Alpaca, black, to clean, 306.
Amber cake, 224.
soup, 11.
Ambrosia, 262.
Anchovy sauce, 118.
toast, 28.
A.-P.'s, 247.
Apple, baked, 282.
bird's-nest, 217.
coddled, 200, 270.
custard, No. 1, 202.
No. 2, 202.
dried, to stew, 284.
dumplings, baked, 178.
boiled, 178.
crust for, 168.
filling for cake, 258.
float, 202.
fritters, 206.
jelly, 276.
méringue, 207.
pie, No. 1, 172.
No. 2, 173.
a very good, 173.
preserved, 276.
pudding, No. 1, 179.
No. 2, 179.
No. 3, 179.
sago jelly, 283.
sauce, 284.
stewed for vol-au-vent, 172.
tapioca, No. 1, 200.
No. 2, 200.
Arrowroot, 298.
water, 299.
Asparagus, 143.
Autumn, bill of fare for, 316.
Baked apples, 282.
apple dumpling, 178.
calf's head, 60.
custard, 202.
eggs, 113.
egg-plant, 136.
flour pudding, No. 1, 179.
No. 2, 180.
ham, 52.
ham and veal, 67.
Indian pudding, 180.
macaroni, 138.
pears, 283.
pork and beans, 57.
potatoes, 127.
shad, 20.
tomatoes, 140.
Barbadoes jumbles, 240.
Barbecued chicken, 79.
Batter pudding, 198.
Bavarian cream, 214.
Beans, brown, French, 142.
Lima, 143.
string, 132.
Bee, remedy for sting of, 308.
Beef, 30.
a-la-mode, 31.
balls, 43.
birds, 38.
bouilli, 34.
brisket, 33.
corned, 42.
forcemeat, 111.
frizzled dried, 38.
with cream, 39.
No. 3, 39
hash, 35.

Beef hash, baked, 37.
heart, 36.
kidneys, stewed, No. 1, 40.
No. 2, 43.
liver, pickled, 34.
pickle for corning, 42.
pie, 41.
potted, 40.
pressed, 39
ragout of cold, No. 1, 35.
No. 2, 35.
roast, 30.
with Yorkshire pudding, 30.
round, salted, 34.
rump steak, stewed, 39.
savory, 41.
sirloin, 32.
soup, 11.
spiced, No. 1, 36.
No. 2, 37.
steak, broiled, 32.
pudding, 42.
stewed, 32, 33.
stuffed, 37.
stewed, 32.
stuffed, 41.
terrapin, 99.
tongue bouilli, 33.
Beets, 137.
Bewitched veal, 68.
Bills of Fare for autumn, 312.
spring, 311.
summer, 312.
winter, 313.
fourteen persons, 314
Birds, beef, 38.
mutton, 49.
Bird's-nest, 216.
apple, 217.
Biscuit, Fayal, 150.
Maryland, No. 1, 149.
No. 2, 149.
No. 3, 149.
potato, 151.
soda, 150.
tea, No. 1, 150.
No. 2, 151.
very fine, 149.
Black alpaca, to clean, 306.
bean soup, 14.
Black cake, 220, 232.
pudding, 180.
Blackberries, canned, 282.
Blackberry cordial, 265.
jam, 275.
jelly, 277.
mush, 200.
Blanc-mange, 209.
almond, 209.
chocolate, No. 1, 210.
No. 2, 210.
No. 3, 210
corn-starch, 209.
cream, 210.
gelatine, 211.
Iceland moss, 209.
isinglass, 210.
peach, 211.
rice, 211.
Blanquette of veal, 63.
Blot's, Prof., chicken croquettes, 108.
Blue dye, 307.
Boiled apple dumpling, 178.
batter pudding, 180, 198.
chickens, 74.
codfish, 19.
custards, 197, 203.
eggs, 113.
haddock, 19.
halibut, 24.
Indian pudding, 180.
leg of mutton, 44.
macaroni, 137.
rice, 143.
rockfish, 19.
salmon, 19.
salsify, 134.
smoked tongue, 38.
sturgeon, 21.
turkey, 72.
Boiling, roasting, &c., remarks on, 28.
Boned turkey, 73, 74.
Bordeaux sauce, 293.
Bounce, cherry, 264.
raspberry, 264.
Braised chicken, 77.
Brandied peaches, No. 1, 273.
No. 2, 273.
No. 3, 273.
No. 4, 274.

Bread and apple pudding, 181.
and butter pudding, 181.
biscuit, 148.
brown, No. 1, 147.
No. 2, 147.
cakes, 155.
Canada egg, 155.
corn, No. 1, 164.
No. 2, 164.
No. 3, 164.
No. 4, 165.
dried, 151.
fritters, 206.
Mississippi corn, 165.
mountain, No. 1, 147.
No. 2, 147.
No. 3, 148.
muffins, 160.
pudding, 197.
rusk, 250.
rye, 148.
Saratoga, 148.
wheat, No. 1, 146.
No. 2, 147.
Breakfast cake, No. 1, 155.
No. 2, 155.
Indian meal, 156.
oatmeal, 157.
pudding, New England, 159
relishes, 312.
rolls, 151.
Breast of veal, 63.
stuffed, 69.
Broiled chicken, 77.
halibut, 24.
ham, 54.
oysters, 91.
pigeons, 80.
shad, 23.
sweetbreads, 66.
tomatoes, 137.
Brook trout, 22.
Broth, chicken, 298.
mutton, 12, 298.
Brown betty pudding, 199.
bread, 147.
French beans, 142.
fricassee of chicken, 75.
onion sauce, 142.
soup of chickens, 11.
Browned flour, 115.
potatoes, 127.
sweet potatoes, 139.
Browning for soup, 120.
Brunswick tart, 176.
Buckeye-cake, 230.
Buckwheat cakes, 157.
Bunns, No. 1, 248.
No. 2, 248.
Spanish, No. 1, 246.
No. 2, 246.
No. 3, 246.
Burn or scald, remedy for, 308.
Butter, lemon, 201.
tomato, 278.
Buttered toast, 158.
Cabbage, boiled, 131.
stewed, 133.
Cabinet pudding, No. 1, 181.
No. 2, 198.
Cable pudding, 182.
Cake, Albany, 246.
amber, 224.
black, 220, 232.
bread, 155.
breakfast, 155.
Buckeye, 230.
chocolate, 241.
cinnamon, 236.
citron, 224.
clove, 229.
cocoanut, 238.
cocoanut, No. 1, 235.
No. 2, 236.
coffee, 228.
composition, 225.
Connecticut, 230.
corn-batter, 157.
corn-starch, 230.
cream drop, 241.
cream jelly, 236.
cup, a good, 233.
custard for filling, 237
delicate, 233.
Dover, 231.
drop, 241.
drop ginger, 242.
Dutch, 236.
English fruit, 220.
farmer's fruit, 221.

Cake, fine ginger, 252.
flannel, 158.
French loaf, No. 1, 222.
No. 2, 222.
fruit, No. 1, 219.
No. 2, 219.
fruit ginger, 226
ginger, 253.
cup, No. 1, 251.
No. 2, 252.
gold, 234.
gold and silver, 234.
Harrison, 221.
Hyde Park, 233.
imperial, 221.
Indian meal breakfast, 156.
Jackson, 234.
jelly, No. 2, 237.
No. 3, 237.
lady, 236.
lady, without almonds, 229.
light, 225.
loaf, 227.
Madeline, 242.
molasses cup, 225.
molasses fruit, 224.
Moravian, 249.
mush, 158.
New Year's, 248.
New York tea, 247.
oatmeal breakfast, 157.
orange, 235, 238.
pan, 218.
Peggy's, 231.
plain fruit, 222.
plain ginger, 252.
plum, 227.
pound, 235.
pudding, 182.
queen, No. 1, 239.
No. 2, 239.
queen's, 223.
raised flannel, 158.
raisin, 222.
republican, 229.
rice, 231.
rice griddle, No. 1, 156
No. 2, 156.
No. 3, 156.
Scotch, No. 1, 223.
Cake, Scotch, No. 2, 224.
Scranton sponge, 228.
S. E. B.'s, 230.
silver, No. 1, 234.
No. 2, 234.
No. 3, 235.
snowflake, 232,
soda, 233.
soft ginger, 252.
sponge ginger, 229.
sponge, No. 3, 228.
No. 4, 229.
strawberry short, 228.
tea, 155.
Tibbie's sponge, 228.
velvet, 157.
walnut, 241.
Washington, 223, 238.
West Philadelphia, 233.
white almond, 232.
white cup, 232.
White Mountain, 238.
whortleberry, 227.
Wisconsin, 158.
Calf's head, baked, 60.
fricassee, 63.
fried, 66.
scalloped, 62.
soup, 9.
terrapin, 100.
Calf's liver, 67.
liver, mock terrapin of, 101.
with cream, 64.
mushrooms, 64.
Camphor ice, 309.
Canada egg bread, 155.
Candied orange-peel, 279.
Candy, hoarhound, 259.
Canned blackberries, 282.
corn, 282.
peaches, 280.
pears, 280.
pineapple, 281.
tomatoes, 282.
Canteloupe, spiced, 278.
Canvas-back ducks, 86.
Caper sauce, 118.
Caramels, 259.
Carrots, stewed, 135.
Cassarole of potatoes, 128.

Catfish, 22.
Catsup, mushroom, 295.
tomato, 296.
walnut, 295.
Cauliflower, pickled, 289.
to boil, 131.
Celery dressed, 103.
sauce, 119.
soy, 296.
stewed, 139.
Cement for bottles, 309.
Centre-piece for dinner-table, 262.
Charlotte russe, No. 1, 211.
No. 2, 212.
No. 3, 212.
No. 4, 212.
No. 5, 213.
No. 6, 213.
No. 7, 213.
Cheese cakes, 218.
cottage, 218.
hogshead, 56.
omelette, 112.
Cherries, preserved, 269.
Cherry bounce, 264.
pie, 173.
Chicken, and oysters, 78.
and sweetbread croq's, 107.
a plainer way, 108.
barbecued, 79.
boiled, 74.
braised, 77.
broiled, 77.
broth, 298.
croquettes, 107.
No. 2, 107.
curry, No. 1, 78.
No. 2, 79.
fricasseed, brown, 75.
white, 75.
fried, 78.
pie, 75.
pilau of, 77.
pot-pie, 76.
Professor Blot's croq's, 108.
another way, 108.
roast, 74.
salad, 104.
terrapin, 100.
Chine of pork, roast, 58.
Chocolate, 263.
No. 2, 210.
No. 3, 210.
blanc-mange, No. 1, 210.
cake, 231, 241.
custards, 203.
filling for cake, 257.
No. 2, 257
icing, 257.
in cream, 260.
one cup, 301.
Chops, mutton, 48.
pork, 54.
stewed, 46.
Chow-chow of pickles, 288.
Chowder, No. 1, 26.
No. 2, 26.
clam, 27, 97.
Cinnamon cake, 236.
Citron cake, 224.
melon, 274.
Clams, chowder, 97.
fried, 28.
fritters, 98.
scalloped, 98.
soup, 8.
stewed, 97.
Clarified sugar, 282.
Clove cake, 229.
Cocoanut cakes, 235, 238.
No. 2, 236.
custard, 203.
drops, 241.
filling, 258.
jumbles, 240.
pudding, 183.
Coddled apples, 200, 276.
Codfish, cakes, 25.
New Haven, 26.
sauce for, 119.
omelette, 112.
to boil a fresh, 19.
salt, 25.
Coffee, 263.
boilers, to clean, 305.
cake, 228.
ice-cream, 260.
one cup of, 301.
Cold, a remedy for a, 303.
beef, a good pie of, 41.

Cold custard, 203.
mutton or lamb, 51.
ragout of, 35.
roast turkey, 72.
slaw, 133.
tomato sauce, 292.
veal, croquettes of, 109.
College pudding, 183.
Colored silk, to clean, 306.
Composition cake, 225.
Compote of oranges, 275.
Connecticut cake, 230.
Cookies, No. 1, 247.
No. 2, 248.
Cooking utensils necessary in a kitchen, 6.
Cooling drink, 266.
Cordial, blackberry, 265.
Corn, batter-cakes, 157.
bread, No. 1, 164.
No. 2, 164.
No. 3, 164.
No. 4, 165.
Mississippi, 561.
canned, 282.
dodgers, 165.
green, boiled, 144.
muffins, 161.
No. 2, 161.
omelette, 114.
oysters, 131.
pudding, 131.
puffs, 165.
starch-cake, 230.
méringue, 207.
sweet, stewed, 144.
Corned beef, 42.
pickle for, 42.
leg of pork, 59.
Corns, for, 309.
Corn-starch pudding, No. 1, 183.
No. 2, 183.
blanc-mange, 209.
méringues, 207.
Cottage cheese, 218.
pudding, 184.
Cough mixture, 310.
Crab apples, to preserve, 280.
Crabs, devilled, 96.
soft-shell, 97.
Crackers, to soak, 299.
Cranberry-tart, 177.
sauce, 283.
Cream, Bavarian, 214.
blanc-mange, 210.
curds and, 214.
drop-cake, 241.
jelly-cake, 236.
macaroni, baked in, 138.
pie, Florence, 174.
puffs, 204.
No. 2, 204.
filling for, 204.
sauce, 122.
Spanish, 214.
spring fruit, 199.
toast, 159, 299.
velvet, 215.
wine, 215.
Crisp gingerbread, 253.
Croquettes, chicken, 107.
No. 2, 107.
and sweet-bread, 108.
plainer way, 108.
oyster, 109.
Professor Blot's, 108.
another way, 108.
potato, 110.
veal, 109, 111.
Crullers, No. 1, 243.
No. 2, 244.
No. 3, 244.
No. 4, 244.
Crust for apple-dumplings, 168.
Cucumbers, fried, 134.
large, 292.
pickled, No. 1, 287
No. 2, 287.
yellow, 290.
salad, 105.
sauce, 292.
stuffed, 135.
Cups, rice, 184.
Curds and cream, 214.
Currant and raspberry jam, 274.
jelly, 277.
sauce, 122.
Currant shrub, 264.
wine, 264.

Curry, chicken, 78.
No. 2, 79.
mutton, 46.
of tripe, 68.
veal, 68.
powder, 123.
rabbit, 83.
sauce, Soyer's, 123.
Custard, apple No. 1, 202.
No. 2, 202.
baked, 202.
boiled, 197, 203.
chocolate, 203.
cocoanut, 203.
cold, 203.
filling, 258.
for jelly-cake, 237.
Indian pudding, 188.
lemon, 203.
mériogue, 208.
sauce, 122.
snow-ball, 204.
Cutlets, lamb, 51.
mutton or lamb, 51.
veal, 61.
Cuts and bruises, red oil for, 307.
Delicate cake, 233.
Dessert, a frozen, 216.
of rice, 201.
Devilled crabs, 96.
lobster, 97.
Dinners, accompaniments for, 311.
Dinner-table, centre-piece for, 262.
for fourteen people, bill of fare for, 318.
Dodgers, corn, 165.
Doughnuts, very fine, 244.
No. 2, 245.
nonpareil, 245.
quick, 245.
Dover cake, 231.
Drawn butter, 117.
Dressed celery, 103.
Dried apples, stewed, 284.
beef, frizzled, 38.
No. 2, 39.
No. 3, 39.
bread, 151.
fruits, 262.
peaches, stewed, 284.
Dried rusk, 250.
toast, 159.
Drink, a cooling, 266.
Drop cakes, 241.
Dry yeast, 145.
Ducks, canvas-back, 86.
roasted, 85.
stewed, 85.
warmed over, 85.
wild, stewed, 87.
Dumplings, apple, baked, 178.
boiled, 178
for pepperpot, 18.
suet crust for, 170.
Dutch cake, 236.
Dye, blue, 307.
red, 307.
yellow, 307.
Dyspepsia, remedy for, 302, 303.
Eels, fried, 23.
stewed, 23.
Egg-bread, Canada, 155.
Eggnog, 266.
for invalids, 300.
Egg-plant, baked, 136.
fried, 135.
Egg-sauce for fish, 117.
puddings, 121.
Eggs, baked, 113.
boiled, 113.
fried, 113.
ham with, 115.
on toast, 114.
scrambled, 113.
English fruit-cake, 220.
paste for game pies, 171.
pudding, 184.
puff paste, 170.
recipe for lemon pudding, 189.
Family dinners, accompaniments for, 311.
Fanny S.'s savory beef, 41.
Farina pudding, 184.
Farmer's fruit-cake, 221.
Fayal biscuit, 150.
Felon, poultice for, 309.
Figs, peach, 270.
Fillet of veal, 60.
Filling, apple, 258.
chocolate, for cake, 257.

Filling, cocoanut, 258.
custard, 258.
for puffs, 204.
of lemon, 258.
No. 2, 258.
orange, 258.
Fine ginger-cake, 252.
Fish, stewed, 24.
Flannel cakes, 158.
raised, 158.
rolls, 153.
Flaxseed tea, 302.
Florence cream-pie, 174.
Flounders, 20.
Flour ball, 302.
Forcemeat balls of beef, 111.
veal, 111.
Fourteen people, dinner for, 318.
Fox-grape jelly, 278.
French beans, brown, 142.
fritters, 206.
loaf-cake, 222.
No. 2, 222.
panada, 299.
puff paste, 170.
rolls, 153.
tart, 177.
way of cooking green peas, 130.
Fricassee, brown, of chicken, 75.
white, 75.
Fricasseed rabbit, 83.
sturgeon, 28.
Fried chicken, 78.
clams, 28.
cucumbers, 134.
eels, 23.
egg-plant, 135.
eggs, 113.
flounders, 20.
halibut, 24.
ham and eggs, 55, 115.
mush, 166.
parsnips, 138.
potatoes, 126.
No. 2, 126.
oysters, 92.
salsify, 130.
sea bass, 20.
sweetbreads, No. 1, 65.
Fried sweetbreads, No. 2, 65.
tomatoes, 140.
Fritters, apple, 206.
bread, 206.
clam, 98.
French, 206.
orange, 207.
plain, 207.
Spanish, 207.
Frogs, 89.
Frost fish, 21.
jelly, 215.
Frozen dessert, 216.
peaches, 261.
Fruit, cake, No. 1, 219.
No. 2, 219.
English, 220.
farmer's, 221.
plain, 222.
for winter pies, 281.
ginger-cake, 226.
jumbles, 226.
molasses-cake, 224.
stains, to take out, 308.
tapioca, 201.
Game, 71.
Gelatine blanc-mange, 211.
pudding, 185.
German potatoes, 127.
puffs, 205.
Gingerbread, 253.
crisp, 253.
orange, 253.
nuts, No. 1, 254.
No. 2, 255.
soft, No. 1, 250.
No. 2, 250.
No. 3, 251
No. 4, 251.
No. 5, 251.
Ginger-cake, 253.
drop, 242.
fine, 252.
fruit, 226.
plain, 252.
soft, 252.
sponge, 229.
Ginger cup-cake, No. 1, 251.
No. 2, 252.
Good cup-cake, 233.

Ginger snaps, No. 1, 253.
No. 2, 254.
No. 3, 254
No. 4, 254
No. 5, 254.
Gold and silver cake, 234.
Gold cake, 234.
Goose, roast, 85.
to dress, cold, 86.
Graham rolls, 154.
Grape jam, 279.
jelly, 278.
Grapes for pies, 279.
Grease, out of silk or woollen, 306.
Gritz, samp or, 140.
Green corn, 144.
gages, 275.
pea soup, 16.
peas, 131.
French way of cooking, 130.
lamb stewed with, 50.
tomato pickle, 294.
Gruel, Indian, 297.
oatmeal, 297.
very fine, 297.
sago, 297.
Guinea fowls, 83.
Gumbo soup, No. 1, 10.
No. 2. 10.
No. 3, 10.
Haddock, 19.
Half puff paste, 169.
Halibut, fried, 24.
boiled, 24.
broiled, 24.
Ham, and eggs, 55.
and veal, baked, 67.
patties, 70.
pie, 70.
baked, 52.
broiled, 54.
frizzled, 59.
omelette, 112.
sandwiches, 59.
stewed, 55, 114.
with eggs, 115.
Hard sauce, 121.
Hariçot, mutton, 47.
No 2, 47.
Harrison cake, 221.
Hartford pudding, 185.
Hasty pudding, 185.
Haunch of venison, roasted, 87.
Herring, potted, 23.
smoked, 27.
Hiawatha pudding, 185.
Higdon, 293.
Hoarhound candy, 259.
Hogshead cheese, 56.
Hominy, 139.
Hornet or bee, sting of, 308.
Horse-radish, 119.
sauce, 118.
Hot rolls, 152.
Hyde Park cake, 233.
Ice-cream, chocolate, 260.
coffee, 260.
orange, 260.
vanilla, 259.
Iceland moss, blanc-mange of, 209.
Ice, orange water, 261.
Icing, chocolate, 257.
white, 257.
Imperial cake, 221.
Indian custard pudding, 188.
gruel, 297.
mangoes, 288.
meal breakfast cakes, 156.
muffins, No. 1, 161.
No. 2, 161.
mush, 166.
pudding, baked, 180.
boiled, 181.
No. 1, 186.
No. 2, 186.
No. 3, 186.
No. 4, 186.
No. 5, 187.
No. 6, 187.
No. 7, 187.
No. 8, 187.
Introduction, 5.
Irish stew, 46.
Isinglass, blanc-mange of, 210.
Jackson cake, 234.
Jam, blackberry, 275.
currant and raspberry, 274.
grape, 279.
raspberry, 271.

Jelly, apple, 276.
apple-sago, 283.
blackberry, 277.
cake, cream, 236.
No. 2, 237.
No. 3, 237.
currant, 277.
fox-grape, 278.
frost, 215.
orange, 216.
raspberry and currant, 277.
sauce, 122.
wine, 216.
Julienne soup, 13.
Jumbles, 240.
No. 1, 239.
No. 2, 239.
Barbadoes, 240.
cocoanut, 240.
fruit, 226.
plain, 240.
soft, 240.
Kidneys, beef's, stewed, 40.
No. 2, 43.
lamb's, 52.
sheep's, 49.
Knuckle of veal, 61.
ragout of, 66.
soup, 12.
stewed, 61.
Lady cake, 236.
without almonds, 229.
Lake trout, 22.
Lamb, 49.
cold, to warm over, 51.
cutlets, 51.
broiled, 51.
fore-quarter, roasted, 50.
hind-quarter, roasted, 49.
kidneys, 52.
leg, stewed with green peas, 50.
liver, 51.
neck, stewed, 51.
shoulder, broiled, 50.
Laplanders, 159.
Larded sweetbreads, 64.
Large cucumbers, 292.
Leg of mutton boiled, 44.
boned, 46.
roasted, 45.
Leg of mutton stewed, 44.
stuffed, 45.
Leg of pork corned, 59.
stuffed and roasted, 52
veal, salted, 69.
Lemonade in a minute, 265.
Lemon butter, 201.
filling, No. 1, 258.
No. 2, 258.
pie, No. 1, 174.
No. 2, 174.
pudding, one, 189.
No. 1, 188.
No. 2, 188.
No. 3, 188.
puddings, two, 189.
English, 189
sauce, 122.
sponge, 201.
Lettuce or head-salad, 105.
Light-cake, 225.
Lima beans, 134.
Liver, beef's, pickled, 34.
calf's, fried, 64.
mock terrapin of, 101
with cream, 64.
mushrooms, 64.
Loin of mutton, roasted, 48.
veal, roasted, 59.
Loaf-cake, 227.
French, No. 1, 222.
No. 2, 222.
Lobster devilled, 97.
patties, 96.
salad, 103.
scalloped, 96.
stewed, 98.
Lyonnaise of potatoes, 129.
Macaroni, 139.
baked in cream, 138.
with cheese, 138
boiled, 137.
pudding, 139.
Macaroons, No. 1, 242.
No. 2, 242.
No. 3, 243.
Machine oil, to take out, 306.
Mackerel, 23.
Madeline cake, 242.
Maigre soup, 16.

Mangoes, Indian, 288.
Marmalade, 273.
peach, No. 1, 272.
No. 2, 273.
quince, 272.
Maryland biscuit, No. 1, 149.
No. 2, 149.
No. 3, 149.
Meat balls, 43, 110.
mince, 176.
to keep in hot weather, 309.
Melon, citron, 278.
Méringues, 243.
apple, 207.
corn-starch, 207.
custard, 208.
raspberry, 208.
rice, 208.
Mildew, to take out, 306.
Milk punch, 300.
toast, 159.
Mince-meat, 176.
Mint sauce, 119.
Mississippi corn bread, 165.
Mixed pickles, 289, 293.
Mock terrapin of calf's liver, 101
turtle soup, 8.
Molasses cup cake, 225.
fruit cake, 224.
Moravian cake, 249.
Mountain bread, No. 1, 147.
No. 2, 147.
No. 3, 148.
Muffins, bread, 160.
corn, No. 1, 161.
No. 2, 161.
potato, 161.
quick, 162.
raised, No. 1, 160.
No. 2, 160.
rice, 161.
water, 162.
Mush, 166.
blackberry, 200.
cakes, 158.
fried, No. 1, 166
No. 2, 166
No. 3, 166.
oatmeal, 301.
rye, 301.
Mushroom catsup, 295.
sauce, No. 1, 118.
No. 2, 119.
stewed, No. 1, 137.
No. 2, 138.
Mushrooms, 137.
Mustard plaster, 308.
Mutton, 44.
and sweetbreads, 65.
birds, 49.
broth, 14.
for the sick, 298.
chops, 48.
stewed, 46.
curry, 46.
for breakfast or supper, 48.
haricot, No. 1, 47.
No. 2, 47.
Irish stew of, 46.
kidneys, 49.
leg, boiled, 44.
boned, 46.
roasted, 45.
stewed, 44.
stuffed, 45.
loin, roasted, 48.
soup, 12.
stew, 48.
venison, 45.
Nashville pudding, 189.
Nasturtiums, pickled, 295.
Neck and shoulder of lamb, 51.
venison, 88.
New England breakfast pudding, 159
New Haven codfish cakes, 26.
New Market pudding, 198.
New Year's cakes, 248.
New York tea cake, 247.
Nonpareil doughnuts, 245.
Nouilles for soup, 18.
Nottingham pudding, 190.
Nuts, 262.
gingerbread, No. 1, 254.
No. 2, 255.
Oatmeal breakfast cakes, 157.
gruel, No. 1, 297.
No. 2, 297.
mush, 301.
Omelette, 113.
cheese, Welsh rarebit, 112.

Omelette, codfish, 12.
corn, 114.
ham, 112.
oyster, 115.
souffle, 205.
No. 2, 205
tomato, 115.
with crumbs, 114.
One lemon pudding, 189.
Onion sauce, brown, 142.
Onions boiled, 133.
pickled, 290.
rabbit and, 84.
Orange cake, 235, 238.
filling, 258.
fritters, 207.
gingerbread, 253.
ice-cream, 260.
jelly, 216.
peel, candied, 279.
pudding, No. 1, 190.
No. 2, 190.
sauce, 122.
water ice, 261.
Oranges, compote of, 275.
Oyster croquettes, 109.
omelette, 115.
patties, 93.
pie, No. 1, 94.
No. 2, 94.
sauce, 117.
soup, No. 1, 7.
No. 2, 7.
Oysters, chicken and, 78.
broiled, 91.
corn, 131.
fried, 92.
on toast, 298.
panned, 92.
pickled, 95.
another way, 95.
roasted, 95.
scalloped, 92.
No. 2, 92
No. 3, 93
stewed, 91.
Okra, 134.
soup, 18.
Orangeade, 300.
Ox tail s up, 14.
Paint, to clean, 305.
Panada, 299.
French, 299.
Pan cakes 218.
Parker house-rolls, 153.
Parsnips, boiled, 136.
browned, 136.
fried, 136.
Patties, ham and veal, 70.
lobster, 96.
oyster, 93.
Partridges, 88.
pie of, 82.
salmi of, 81.
to roast, 81.
Pastry and puddings, remarks on, 167
Pasty, venison, 88.
Peaches, brandied, No. 1, 273.
No. 2, 273.
No. 3, 273.
No. 3, 274.
canned, 280.
dried to stew, 284.
for shells or pies, 269.
frozen, 261.
preserved, 269.
spiced, 270.
whole, 274.
Peach blanc-mange, 211
figs, 270.
marmalade, No. 1, 272.
No. 2, 273.
Pears, baked, 283.
canned, 280.
preserved, 268.
to stew for winter use, 278.
Peas, boiled, 131.
canned, 280.
French way of cooking, 130.
green, 131.
soup, 16.
preserved, 268.
split, soup, 16.
No. 2, 17.
Peggy's cake. 231.
Pepper pot, 13.
dumplings for, 18.
pickled, 294.
Percale, to prevent fading, 305.
Pheasants, 82.

Pickle for corning beef, 42.
Pickled beef's liver, 34.
cauliflower, 289.
chow-chow, 288.
cucumbers, 287.
No. 2,
large, 292.
nasturtiums, 295.
onions, 290.
oysters, 94.
No. 2, 94.
peppers, 294.
salmon, spiced, 22.
tomatoes, 294.
walnuts, 291.
No. 2, 291.
yellow cucumbers, 290
Pickles, green tomato, 298.
Indian mangoes, 288.
mixed, 289, 293.
No. 2, 293.
Shakers', 290.
Spanish, 289.
Pickerel, 24.
Pie, apple, 172.
No. 2, 173.
a very good, 173.
beef, 41.
cherry, 173.
chicken, 75.
cold beef, 41.
crust, plain, 168.
Florence cream, 174.
lemon, No. 1, 174.
No. 2, 174.
oyster, No. 1, 94.
No. 2, 94.
peach, No. 1, 174.
No. 2, 175.
pigeon, 80.
plum, 175.
pot apple, 173.
raisin, 175.
veal, 62.
and ham, 70.
Washington pie, 175.
Pig's feet in jelly, 57.
soused, 58.
stewed, 58
Pig, roasted, 53.
Pigeons, broiled, 80.
pie, 80.
roasted, 80.
squabs, 298.
stewed, 79.
Pilau of chicken, 77.
Pineapple, canned, 281.
preserved, 275.
Piquante, sauce, 123.
Plain calf's head soup, 9.
fritters, 207.
ginger-cake, 252.
pie crust, 168.
Plaster, mustard, for corns, 308.
Plum cake, 227.
Pocket-book rolls, 153.
Poke, 143.
Pone, 166.
Pop-overs, 160.
Pound-cake, 235.
Pork, 52.
and beans, baked, 57.
chine, roasted, 58.
leg corned, 59.
stuffed and roasted, 52.
sausage, No. 1, 54.
No. 2, 54.
spare ribs, 54.
steaks or chops, 54.
tenderloins, 57.
Pot apple pie, 173.
pie, chicken, 76.
crust for, 168.
Potato, balls, fried, 128.
biscuit, 151.
croquettes, 110.
muffins, 161.
pie, 128.
puddings, 191.
rolls, No. 1, 154.
No. 2, 154.
salad, 106.
scallop, 128.
snow, 127.
Potatoes, baked, 127.
boiled (sweet), 129.
boiled white, 125.
browned, 127
browned, 129.
cassarole of, 128.

Potatoes, fried, No. 1 (white), 126.
No. 2, 126.
German, 127.
lyonnaise of, 129.
mashed, 125.
warmed over, 126.
new, 126.
roast, 127, 129.
stewed, 127.
sweet, browned, 129.
roasted, 129.
warmed over, 126.
Potted beef, 40.
herring, 23.
shad, 24.
Poultice for boils, 308.
a felon, 309.
Pound cake, 235.
Powder, curry, 123.
Prepared rennet, 214.
Preserved apple, 276.
cherries, 269.
fruit, shells for, 171.
peaches, 269.
pine apple, 275.
strawberries, 270.
tomatoes, 273.
Preserving, canning, remarks on, 269.
Pressed beef, 39.
Prof. Blot's chicken croquettes, 108.
Prunellas, 285.
Prunes, to stew, 284.
Puddings, almond, 178.
apple, No. 1, 179.
No. 2, 179.
No. 3, 179.
batter, 180, 198.
beefsteak, 42.
bird's nest, 216.
black, 180.
bread, 197.
bread and apple, 181.
bread and butter, 181.
brown Betty, 199.
cabinet, 181, 198.
cable, 182.
cake, 182.
cocoanut, 183.
college, 183.
corn, 131.
Pudding, corn-starch, No. 1, 183.
No. 2, 183.
cottage, 184.
English, 184.
farina, 184.
flour, baked, No. 1, 179.
No. 2, 180.
boiled, batter, 180
gelatine, 185.
Hartford, 185.
hasty, 185.
Hiawatha, 185.
Indian, No. 1, 186.
No. 2, 186.
No. 3, 186.
No. 4, 186.
No. 5, 187.
No. 6, 187.
No. 7, 187.
No. 8, 187.
baked, 180.
boiled, 181.
custard, 188.
lemon, No. 1, 188.
No. 2, 188.
No. 3, 188.
English receipt, 189
macaroni, 139.
Nashville, 189.
New England breakfast, 159.
Newmarket, 198.
Nottingham, 190.
one lemon, 189.
orange, No. 1, 190.
No. 2, 190.
plum, 191.
plain, No. 1, 191.
No. 2, 191.
potato, 191.
Prince Albert's, 191.
pumpkin, 192.
queen of, 192.
quick, 192.
rice, 193.
roley-poley, 193.
sauce, 121.
No. 2, 121.
cream, 122.
custard, 122.
hard, 122.

Pudding sauce, lemon, 122.
orange, 122.
wine, 120.
No. 2, 120.
No. 3, 120.
No. 4, 121.
snow, 193.
Spanish, 193.
sponge cake, 194.
spring fruit, 199.
cream, 199.
steamed, 194.
suet, No. 1, 194.
No. 2, 194.
No. 3, 195.
summer, 195.
tapioca, No. 1, 195.
No. 2, 196.
No. 3, 196.
No. 4, 196.
two lemon, 189.
vermicelli, 196.
No. 2, 197.
whortleberry, 197.
Yorkshire, roast beef, 30.
Puffs, corn, 165.
cream, No. 1, 204.
No. 2, 204.
filling for, 204.
German, 205.
rye, 160.
Puff paste, 168.
half, for fruit pies, 169
English, 170.
French, 170.
Punch, milk, 300.
Quails, 88.
Queen cake, No. 1, 239.
No. 2, 239.
of muffins, 192.
Queen's cake, 223.
Quick muffins, 162.
pudding, 192.
Quince, marmalade, 272.
preserved, 267.
Rabbits and onions, 84.
Rabbit soup, 15.
curry, 83.
en civet, 83.
fricassee, 83.
Rabbit, stewed, 84.
No. 2, 84.
Ragout of cold beef, 35.
another, 35.
knuckle of veal, 66.
turkey, 72.
Raised flannel cakes, 158.
muffins, No. 1, 160.
No. 2, 160.
Raisin cake, 222.
pie, 173.
Raspberry and currant jelly, 277.
bounce, 264.
jam, 271.
jelly, 277.
méringue, 208.
preserved, 268.
syrup, 265.
vinegar, 265.
Red oil, 307.
to dye, 308.
Reed birds, 83.
Remains of cold duck, 85.
goose, 86.
Remarks on pastry and puddings, 167
preserving, &c., 269.
roasting, &c., 29.
Rennet, prepared, 214.
Relishes, breakfast, 312.
tea or supper, 312.
Rhubarb, stewed, 202.
tart, 177.
cream, 199.
puddings, 199.
Roast beef, 30.
with Yorkshire pudding, 30.
chicken, 74.
chine of pork, 58.
ducks, 85.
goose, 85.
Guinea fowls, 83.
haunch of venison, 87.
leg of mutton, 45.
oysters, 64.
partridges, 81, 88.
pheasants, 82.
pigeons, 80.
pig, 53.
turkey, 71.

Roasting, boiling, &c., remarks on, 29
Relishes for tea, 312.
Remedy for burns, 308.
colds, 308.
corns, 309.
dyspepsia, 302, 303.
Rennet, prepared, 214.
Republican cake, 229.
Rockfish, 19.
Rice, blanc-mange, 211.
boiled, 143.
cake, 231.
cups, 184.
dessert of, 201.
griddle cakes, No. 1, 156.
No. 2, 156.
No. 3, 156.
méringue, 208.
muffins, 161.
pudding, 193.
waffles, 164.
water, 300.
Roley-poley pudding, 193.
Rolls, breakfast, 151.
flannel, 153.
French, 153.
Graham, 154.
hot, 152.
Parker House, 153.
pocket-book, 153.
potato, No. 1, 154.
No. 2, 154.
split, 152.
very fine, 152.
Round of beef bouilli, 34.
salted, 34.
Rump steak stewed, 39.
Rusk, 154.
No. 1, 249.
No. 2, 249.
No. 3, 249.
bread, 250.
dried, 250.
Rye bread, 148.
mush, 301.
puffs, 160.
Sago, apple jelly, 283.
gruel, 297.
Salad, chicken, 104.
cucumber, 105.
Salad, lettuce, or head, 105.
lobster, 103.
potato, 106.
tomato, 105.
Sally Lunn, No. 1, 162.
No. 2, 162.
No. 3, 163.
without yeast, 163.
Salmi of partridges, 81.
Salmon, boiled, 19.
smoked, 27.
spiced, 22.
Salsify, boiled, 134.
fried, No. 1, 130.
No. 2, 130.
Salve, for boils, 308.
Samp, 140.
Sand tarts, 247.
Saratoga bread, 148.
Sauce, anchovy, 118.
apple, 284.
Bordeaux, 293.
brown onion, 142.
caper, 118.
celery, 119.
codfish cakes, 119.
cold tomato, 292.
cranberry, 283.
cream, 122.
cucumber, 292.
currant jelly, 122.
curry, 123.
custard, 122.
drawn butter, 117.
egg, for fish, 117.
puddings, 121.
hard, 121.
horse-radish, 118, 119.
lemon, 122.
mint, 119.
mushroom, No. 1, 118.
No. 2, 119.
orange, 122.
oyster, 117.
piquante, 123.
pudding, 121.
No. 2, 121.
Soyer's curry, 123.
tomato, 293.
turnips in, 132.

Sauce, white, 118.
wine, No. 1, 120.
No. 2, 120.
No. 3, 120, rich.
No. 4, 121.
Sausage, 54.
No. 2, 54.
Savory beef, Fanny S.'s, 41.
Scald, for, 308.
Scallopped calf's head, 62.
clams, 98.
lobster, 96.
potato, 128.
Scallops, 98.
Scotch cake, No. 1, 223.
No. 2, 224.
Scrambled eggs, 113.
Scranton sponge-cake, 228.
Scrapple, 55.
Sea bass, 20.
S. E. B.'s cake, 230.
Sewing-machine oil, to take out, 306.
Shad, baked, 20.
broiled, 23.
potted, 24.
Shakers' pickles, 290.
Sheep's kidneys, 49.
Shells for preserved fruit, 171.
Shortening, suet, 170.
Shrub, currant, 264.
Silk, colored, to remove grease, 306.
Silver cake, No. 1, 234.
No. 2, 234.
Sirloin of beef, 32.
Slap-jacks, 166.
Smelts, 21.
Smoked herring, 27.
salmon, 27.
tongue, boiled, 38.
Snaps, ginger, No. 1, 253.
No. 2, 254.
No. 3, 254.
No. 4, 254.
No. 5, 254.
Snow-ball custard, 204.
flake cake, 232.
pudding, 193.
Soap, to make good hard, 307.
Soda biscuit, 150.
cake, 233.
Soda mint, 303.
Soft gingerbread, No. 1, 250.
No. 2, 250.
No. 3, 251.
No. 4, 251.
No. 5, 251.
ginger cake, 252.
jumbles, 240.
Soft-shell crabs, 97.
Soufflé, omelette, No. 1, 205.
No. 2, 205.
Soup, amber, 11.
beef, No. 1, 11.
No. 2, 14.
black bean, 14.
calf's head, 9.
plain, 9.
chicken, brown, 11.
clam, 8.
green pea, 16.
gumbo, No. 1, 10.
No. 2, 10.
No. 3, 10.
Julienne, 13.
knuckle of veal, 12.
maigre, 16.
mock turtle, 8.
mutton, 12.
nouilles for, 18.
okra, 18.
ox tail, 14.
oyster, No. 1, 7.
No. 2, 7.
pepper pot, 13.
rabbit, 15.
split pea, 16.
No. 2, 17.
tomato, 15.
vegetable, 17.
vermicelli, 12.
Soy, celery, 296.
Spanish buns, No. 1, 246.
No. 2, 246.
No. 3, 246.
cream, 214.
frittere, 207.
pudding, 193.
Spare ribs, 54.
Spiced beef, 36.
No. 2, 37.

Spiced cantelope, 278.
peaches, No. 1, 270.
No. 2. 270.
whole, 274
Spinach, 173.
Split pea soup, 16.
No. 2, 17.
rolls, 152.
Sponge cake, No. 3, 228.
No. 4, 229.
pudding, 194.
Tibbie's, 228.
Scranton, 228.
ginger cake, 229.
lemon, 201.
Spring fruit cream, 199.
pudding, 199.
Squabs, pigeons, partridges, or any small birds, 298.
Squashes, 136.
Stains from table linen, 306.
Steamed pudding, 194.
Steel, rust from, 306.
Stewed apple for vol-au-vent, 172.
beef, 32, 33.
beef's kidney, 40.
cabbage, 133.
carrots, 135.
celery, 139.
clams, 97.
ducks, 85
eels, 23.
fish, 24.
ham, 55, 114.
knuckle of veal, 61.
leg of mutton, 44.
lobster, 98.
neck or shoulder of lamb, 51.
pears for winter use, 278.
pigeons, 79.
pig's feet, 56.
prunes, 284.
rabbit, 84.
rhubarb, 202.
rock fish,
sweet corn, 144.
tomatoes, 141.
tripe, 43.
wild ducks, 87.
Sting of a bee, 306.
Strawberries, preserved, 270.
Strawberry shortcake, 226.
syrup, 266.
String beans, 132.
Stuffed beef, 41.
beefsteak, 37.
cucumbers, 135.
leg of mutton, 45.
tomatoes, 141.
Sturgeon, fricasseed, 28.
roasted, 21.
spiced, 21.
Succotash, 142.
Suet crust, 170.
pudding, No. 1, 194.
No. 2, 194.
No. 3, 195.
shortening, 170.
Sugar, clarified, 282.
Summer, bill of fare for, 316.
pudding, 195.
Sweetbreads broiled, 66.
chicken and, croq's, 107
fried, 65.
No, 2.
for the sick, 299.
larded, 64.
par-boiled,
stewed, 65.
with mushrooms, 65
Syrup, strawberry, 266.
Table linen, take out fruit stains 306
Taffy, 259.
Tamarind water, 299.
Tapioca, 302.
apple, No. 1, 200.
No. 2, 200.
fruit, 201.
pudding, No. 1, 195.
No. 2, 196.
No. 3, 196.
No. 1, 196.
Tar, to take out, 306.
Tarts, Brunswick, 176.
cranberry, 177.
French, 177.
rhubarb, 177.
Tea, 263.

Tea cake, 156.
New York, 247.
beef, 302.
biscuit, No. 1, 150.
No. 2, 151.
biscuit very fine,
flaxseed, 302.
relishes, 312.
Teapots, to clean, 305.
Terrapin, beef, 99.
mock of calf's liver, 101
Terrapins, No. 1, 99.
No. 2, 99.
calf's head, 100.
chicken, 100.
Tibbie's sponge-cake, 228.
Tins, to clean, 305.
Toast, anchovy, 28.
buttered, 158.
cream, 159, 299.
dry, 159.
eggs on, 114.
milk, 159.
oysters on, 298.
water, 300.
Tomatoes baked, 140.
broiled, 141.
canned, 282.
fried, 140.
preserved, 273.
stewed, 141.
stuffed, 141.
Tomato butter, 278.
catsup, 296.
cream gravy, 140.
pickled, 294.
green, 294.
salad, 105.
sauce, 293.
cold, 292.
soup, 15.
To stew dried apples, 284.
peaches, 284.
prunellas, 285.
Tongue, to boil, 38.
bouilli, 33.
Tonic, 310.
Trifle, 217.
Tripe, curry of, 68.
Tripe, stewed, 43.
Trout, brook, 22.
lake, 22.
Turbot a-la-creme, 27.
Turkey, boiled, 72.
boned, 73.
ragout of cold, 72.
another way, 72.
roast, 71.
Turnips, in sauce, 132.
mashed, 132.
Vanilla ice-cream, 259.
Veal, 59.
and ham patties, 70.
pie, 70.
baked, 67.
another way, 68.
bewitched, 68.
blanquette, 63.
breast of, stuffed, 69.
plain, 63.
croquettes, 109, 111.
curry, 68.
cutlets, 61.
fillet of, stuffed, 60.
forcemeat, 111.
knuckle of, ragout, 66.
stewed, 61.
soup, 12.
leg of, salted, 69.
loin of, roasted, 59.
pie, 62.
Vegetable soup, 18.
Velvet cakes, 157.
cream, 215.
Venison, haunch of, roasted, 87.
mutton, 45.
neck and shoulder of, 88.
pasty, 88.
steaks, 88.
Vermicelli pudding, 196.
No. 2, 197.
soup, 12.
Very fine biscuit, 149.
rusk, 249.
Vol-au-vent, No. 1, 171.
No. 2, 172.
stewed apple for, 172.
Waffles, very fine, No. 1, 163.

Waffles, No. 2, 163.
No. 3, 163.
rice, 164.
with yeast, 164.
Walnut cakes, 241.
catsup, 295.
pickled, No. 1, 291.
No. 2, 291.
Washington cake, 238.
pie, 175.
Water, arrowroot, 299.
ice, orange, 261.
muffins, 162.
rice, 300.
tamarind, 299.
toast, 300.
Weights and measures, 314.
Wheatlets, 160.
Whey, wine, 301.
Whips, 215.
White almond cake, 232.
cup-cake, 232.
fricassee, 75.
icing, 257.
Mountain cake, 238.
potatoes, 125.
White sauce, 118.
Whortleberry cake, 227.
pudding, 197
Wild ducks, stewed, 87.
Wine cream, 215.
currant, 264.
jelly, 216.
sauce, 120.
No. 2, 120.
No. 3, 120.
No. 4, 121.
whey, 301.
Wisconsin cakes, 158.
Yeast, 145.
No. 2, 145.
dried, 145.
Yellow cucumbers, pickled, 290.
to dye, 307.
tomato preserves, 273.
Yorkshire pudding, roast beef with, 30.
Welsh rarebit, 112.
West Philadelphia cake, 233.
Winter pies, fruit without sugar, 281.
grapes for, 279.
Woodcock, 82.

THE END.